



Noreen's Kitchen

Oven Roasted

Corn on the Cob

Ingredients

6 to 8 ears of fresh corn, husks and silks removed
4 tablespoons butter melted
1 teaspoon salt
1 teaspoon cracked black pepper
1 teaspoon of your favorite all-purpose seasoning

Step by Step Instructions

Preheat oven to 375 degrees.

Combine melted butter with salt, pepper and seasonings

Place ears of corn in a baking dish.

Brush the seasoned butter over the corn, being sure to rotate to get the entire surface of the ears.

Place corn in oven and roast for 40 to 45 minutes, turning every 15 minutes to ensure browning on all sides.

Remove from oven and allow to cool for at least 10 minutes before serving or removing the corn from the cob.