



Here's a little twist to your corn on the cob recipe -- make it in the oven in foil packets. You get the look and feel of grilled corn, and the cooking time is faster than if you boil a giant pot of water.

Corn on the Cob

There are many ways to prepare corn on the cob. All are good, especially in sweet corn season. You can boil corn on the cob. Grill it. Steam it. Shave it off the cob and saute in a skillet (Skillet Corn & Feta). And you can bake it. Here's my favorite way to prepare corn on the cob, which is faster than waiting for a big pot of water to boil.

Ingredients

Corn on the cob

Butter

Salt & Pepper

Additional toppings / seasonings of your choice

And you'll need aluminum foil (I prefer non-stick)

Preheat oven to 325 F. Put a baking sheet in the oven to pre-heat.

Clean the corn of all of its silks.

Rub softened butter all over the corn, and sprinkle with salt and pepper.

Wrap the corn (each ear individually) in a piece of aluminum foil. Seal the top edge, but leave a little room between the corn and the top edge of the wrap so that the steam can move around. Twist the ends of the foil to make handles. You'll have a nice little corn-shaped packet.

Put the corn packets on the heated baking sheet (325 F oven) for 20 minutes. Roll the corn a one-quarter turn every 5 minutes.

Check corn after 20 minutes. Unwrap it carefully, as there is steam inside. The corn should look "grilled" and still be crunchy to the taste.

Dress it with more butter. Other options include parmesan cheese or crumbled feta cheese. Smoked paprika. Chipotle chile butter (a mix of softened butter and minced chipotle chiles). Chile lime salt. Be creative!

This preparation is also grill-friendly. Depending on the temperature of your grill, the cooking time will vary. Check a cob 10 minutes into grilling to see how it's going, and adjust accordingly.

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