

Corn on the Cob

As far as I'm concerned, there are only two ways to make corn on the cob ... the good way, and the better way.



The good way has you boiling a pot of water with a handful of salt and a handful of sugar, and once the water is at a full boil, you put in the shucked corn, let it boil for 5 minutes, and then turn off the heat, and let it steep for another 7 to 10.

The better way to do it has you put the corn, husk and all, on the grill, turning every few minutes, for 15 minutes. This will give you a delicious smoky flavor, and the corn silk will come right off. (Some people dunk the ears of corn in water first to prevent burning. I actually like the husks to char a bit, for the flavor.)

In either case, slather it with butter and kosher salt.

I've read suggestions that you can cook corn in the microwave, wrapping the corn in plastic wrap, and steaming it in the husk. I've tried it with very mixed results, so I generally stick to the two methods above.