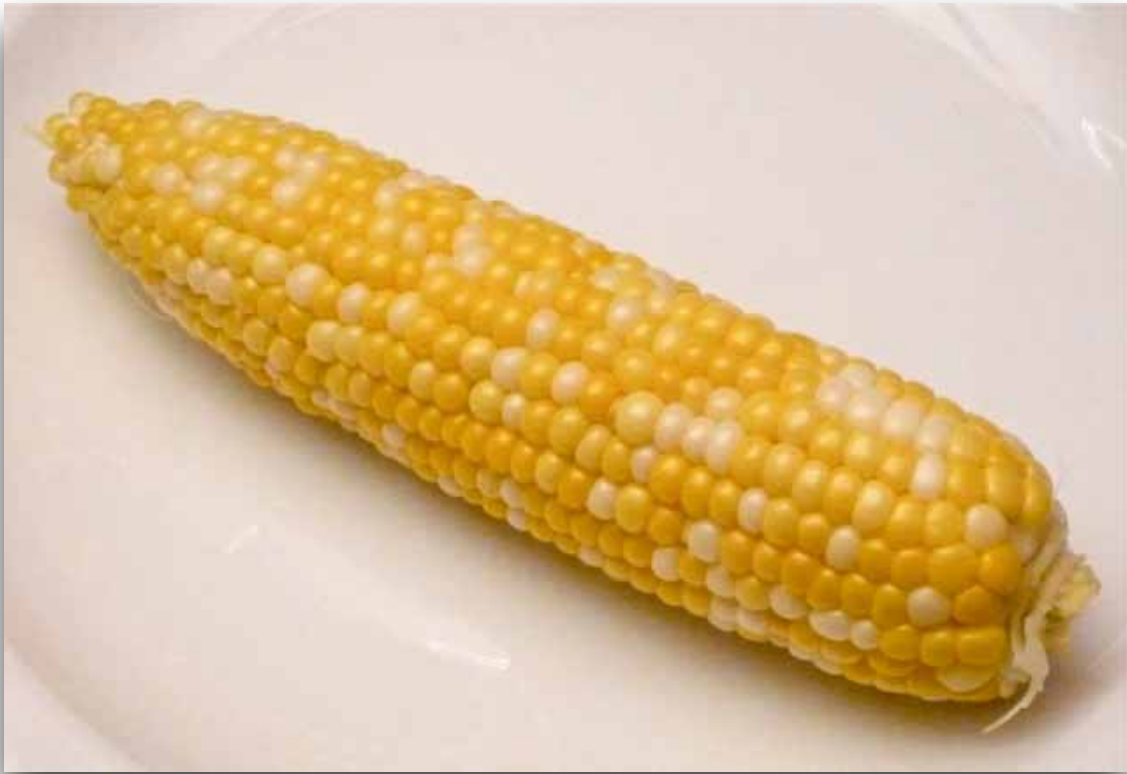


Microwave Cooked Corn on the Cob



TIPS:

- 1. To Cook or Not to Cook Corn in the Microwave Oven:** Using the microwave oven is the fastest way to cook 1-4 ears of corn. If you're cooking more than 4 ears, though, I'd recommend using the traditional stove cooked method as using the microwave oven at 2 minutes per ear of corn won't really save you much time.
- 2. The fresher the better!** When it comes to crisp corn that explodes with sweet juicy flavor, there's nothing better than corn that's been cooked right after it's been picked fresh from the field. Even if that

option isn't available, you'll get the best possible results if you cook fresh corn the same day you bought it.

3. **Why an “ear” of corn?** The word “ear”, when referring to corn, comes from the Gothic word “*ahs*”, which means “husk”.

Preparation Time: 1-2 minutes

Cooking Time: 2 minutes per ear of corn

Needed

1 Ear of Corn per person

Microwave Oven Safe Plate (big enough to hold corn)

Sharp Knife

Cutting Board

Microwave Oven



1. Use a sharp knife to cut off the top of the **corn husk** and **exposed silk fibers**.



2. Wet the **corn** with cool tap water.



3. Put the **corn** on a *microwave oven safe plate*, place the plate in the middle of the microwave oven, and

cook using HIGH heat or 100% power for 2 minutes per **ear of corn** (4 minutes for **2 ears of corn**, 6 minutes for **3 ears of corn**). **NOTE:** *Cooking time may differ slightly depending on the watt power of your microwave oven.* I used a 1200-watt microwave oven to cook the **corn** shown here.



4. After cooking, CAREFULLY remove the plate from the microwave oven, and...



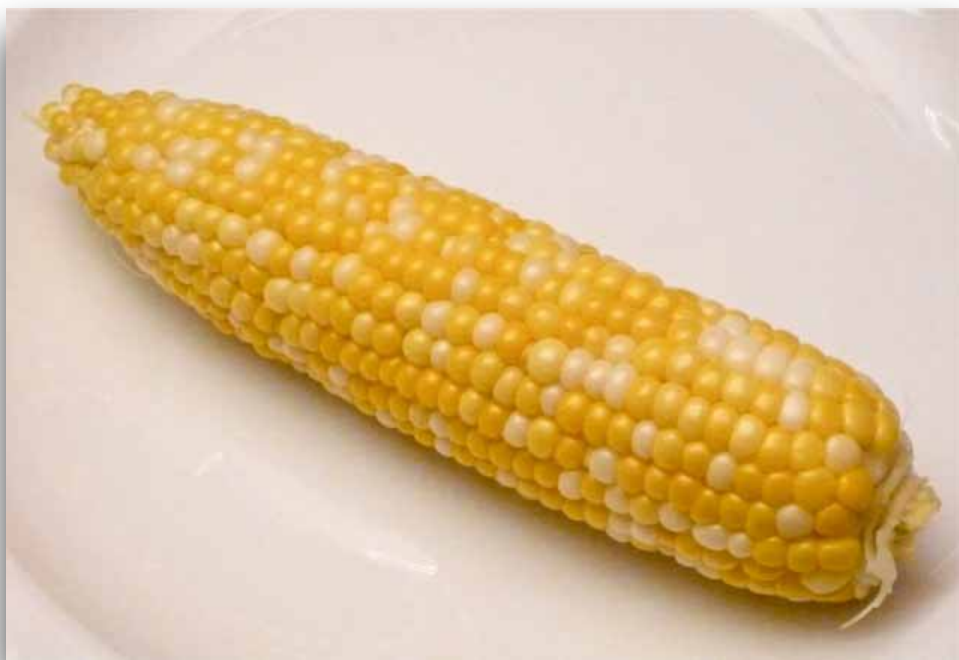
...let the **corn** rest on the plate until it is SAFELY COOL to touch.



Then peel off the **husk** and **silk fibers** and...



...serve warm.



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