



How to Cook Perfect Corn on the Cob



6-8 ears of corn

3 T sugar

butter

salt and pepper

Peel husks off corn. Remove any remaining cornsilk. Fill large pan three-fourths full with cold unsalted* water. Add 3 T sugar. Add shucked corn to cold water. Turn heat to high and bring to a boil. Turn heat to low, cover with lid, and cook 10 minutes**.

Serve with butter and salt and pepper.

*Don't salt the water as it will toughen the corn.

**Don't overcook as it will toughen corn as well.