



HOW TO COOK FRESH CORN ON THE COB

INSTRUCTIONS

Husk the ears of corn and remove silk.

Fill a kettle about ½ full with water. Bring water to a boil.

Place husked corn in the boiling water. Return the water to a boil and keep it gently boiling for 2-3 minutes.

Remove ears of corn from the water. Allow the ears of corn to cool slightly before serving. Serve warm spread with butter and sprinkled with salt, if desired.



**Brecknock Orchard
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