

Summer Corn 2 Ways



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Recipe by: Laura Vitale

Makes 8 of each

Prep Time: 15 minutes

Cook Time: 45 minutes

Ingredients

Boiled Corn:

- 8 Ears of Corn, shucked
- 2 cups of Whole Milk
- 4 Tbsp of Unsalted Butter
- 1 Tbsp of Sugar
- Plenty of Salt

For the Grilled Corn:

- 8 Ears of Corn, still covered in the husk
- Plenty of Salt
- 1 Tbsp of Sugar

1) To make the corn, fill a large pot about half way up with water, add the milk, sugar and salt along with the corn, bring to a boil, lower the heat and allow to simmer for about 30 minutes or longer if you like your corn cooked longer or less if you prefer it with a crunch.

2) For the grilled corn, fill a vessel large enough to hold the corn with water, add the salt and sugar, make sure the corn is submerged in the water (I add a plate with a can on top of the corn just to make sure it's fully under the water) allow it to soak for a few hours, then grill on a hot grill for about 30 to 40 minutes or until the outside of the corn is well charred.

