

## **McCorn on the Cob**

Courtesy of Carole's Creations

Prep Time: 10 minutes

Cooking Time: 5 – 7 minutes

Serves: 4

**CChints:** This is the perfect recipe when corn is in season in your area. Find out when that is and make a note of that time. Use your favorite butter, whether is it real butter, a type that lowers cholesterol or light margarine.



4 fresh ears of corn on the cob in their husks  
Natural butter flavor sprinkles like Molly McButter®  
Salt and pepper to taste  
Unsalted butter or spray butter

Cut the bottom off each ear about 1/2 inch below the cob. Pull off each husk layer, one at a time, trying to leave some in large pieces. Save all of them to wrap the corn in later. Start at the top and pull the remaining husks and silks from each ear. Pull off any remaining silks.

Lay a paper towel on your work surface. One at a time, sprinkle all sides of each ear with the butter flavor sprinkles. Wrap a few husks back on each cob to try and cover all the kernels and lay it in a microwave safe oblong container. The husks will act as a barrier and help steam each corn by trapping the moisture. The excess sprinkles on the paper towel can be used for the last ear by rolling the ear back and forth in the paper towel.

Cover the container with a microwave safe cover or plastic wrap. Be sure to leave an opening for the steam to escape. Microwave on high for 5 minutes. Test one cob to see if it's done by when your prick the corn kernel with a fork, it should squirt. Cooking for an extra 1-2 minutes will be fine.

Unwrap the corn and discard the husks. Serve hot with salt, pepper and butter.

1 ear – cook for 2 minutes  
2 ears – cook for 3 minutes  
3 ears – cook for 4 minutes  
4 ears – cook for 5 minutes