

## RECIPES

# CORN ON THE COB



**Level 1: Basic**

**Serving size: ½ ear of corn**

**Servings per recipe: 20**

**Price per serving: 53¢**

**Preparation time: 5 minutes**

**Cooking time: See timetable, plus 5 minutes cooling time per batch**

### SUPPLIES

Microwave

Sharp knife

Paper towel

Foil

Paper bowls or cups for spices

### INGREDIENTS

10 ears of corn on the cob

Spices: pepper, lemon pepper, chili powder, taco seasoning

### ADULT PREPARATION

Chop corn ears into halves after cooking

### DIRECTIONS

1. Place corn on a paper towel and cook in microwave with husks and silk intact. They will cook in their own natural moisture.
2. Turn ears over and rearrange after 1/2 cooking time.
3. When ears are hot to the touch, remove and wrap in foil.
4. Let stand at least 5 minutes to cool off. Remove husks and silk (which is easier than when cold).
5. Have children top with spices to taste.

### COOKING TIMETABLE

1 ear = 1½ minutes

2 ears = 3–4 minutes

3 ears = 5–6 minutes

4 ears = 7–8 minutes

5 ears = 8–9 minutes