

OVEN ROASTED CORN

DIRECTIONS:

1. Preheat oven to 400°F. Line a baking sheet with aluminum foil.
2. Place corn on baking sheet. Reserve about half of the butter. Spread the remaining butter over the entire batch of corn.
3. Sprinkle with salt and pepper to taste, or other seasonings.
4. Bake for 30-45 minutes, until starting to brown. Turn corn occasionally. Remove from oven and spread remaining butter over the top of the corn. Sprinkle with more seasoning as desired.
5. Serve warm.

Serves 8: 1 ear per serving.



Recipe adapted from www.theslowroasteditalian.com

YOU WILL NEED:

- 8 ears of corn, shucked and cleaned
- 1 stick butter, room temperature
- salt and black pepper to taste

Cooking Tips:

- *Spice it up!* Add garlic, hot sauce, and scallions for a spicier version.
- Add your favorite seasoning blend.
- Use the microwave for a quicker way to cook the corn. Place the unhusked ear of corn in the microwave and cook on high for 2 minutes; flip corn over and cook on high for another 2 minutes. Place corn ear on a cutting board (**be careful as the corn will be very hot**) and cut off the bottom of the ear, exposing ½ inch of kernels. Hold the ear from the top and squeeze ear of corn out of the husk from top to bottom. Husks and silk will be left behind.

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