

STEWED CORN ON THE COB

Ingredients

1. 6 Ears of Corn
2. Water to cover
3. 1 tsp. Salt
4. Sprinkle Pepper
5. Butter

Instructions

1. Shuck and wash ears of corn.
2. Place in pot.
3. Cover with water.
4. Add salt to water.
5. Bring to a boil, boil for about 15 minutes.
6. Remove corn from water.
7. Place on serving dish
8. Place patties of butter on hot ears of corn. Serve hot or very warm. Salt and pepper may be added to taste.