

Chesterfield Berry Farm

Corn Recipes

One important rule to remember before you start cooking your corn is that most people tend to overcook their corn. It is much better for the corn to be undercooked than overcooked.

Roasting Corn on Grill:

1. Cut the ends off the ear, and then remove one or two of the outside leaves.
2. Soak the ears in water until you are ready to roast them.
3. Place corn on a hot grill and cook until the leaves are brittle (about 10 minutes).
4. Remove from the grill, remove the husk and silk and enjoy with melted butter.

Microwave Your Corn:

Remove all corn husks and silks. For each ear of corn, tear off a 12 inch piece of plastic wrap. Place one ear in the center of the plastic wrap and bring sides together. Twist each end of the plastic wrap and tuck under the ear of corn. Microwave on high for 2 ½ to 3 minutes per ear. Let stand before unwrapping. Serve with butter.

Cooking Corn on the Stove:

This is probably the most traditional and popular way of cooking sweet corn. Remove all corn husks and silks. Fill pot with water. Bring to a boil. Place the ears of corn in boiling water (once the ears are placed in the water it will quit boiling temporarily). When the water starts to boil again after the corn has been inserted into the pot, wait another 1-3 minutes and remove the corn. Be careful not to overcook.

Billy Bare's Corn Pudding:

- 1 can creamed corn
- 1 can whole corn, drained
- 1 large can of evaporated milk
- ½ cup sugar
- 5 tablespoons flour
- 2 teaspoons vanilla
- 4 eggs

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Mix ingredients. Bake at 400 for 45 minutes.

Note: For larger pudding, recipe may be doubled.

Corn Chowder:

Vegetables Needed: onions, celery, corn, carrots, potatoes, and green peas.

Sauté cut-up onions and celery in butter or margarine. Mix in $\frac{1}{4}$ cup flour, 1 can chicken broth, 1 cup light cream, and 1 cup milk. Use wire whisk to mix.

Add 3 or 4 potatoes, cut-up.

Add 2 cooked carrots, cut-up.

Add frozen green peas, cooked.

Add 2 cups cooked corn, fresh or frozen.

Add 1 can cream style corn.

Add salt, pepper, and paprika to taste.

Simmer.