

Butter Baked Corn

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 55 minutes

Chef's Notes

During corn season, take some time to cream a whole bunch of corn; then portion and freeze it raw in flat packs (as shown in the Tips on How to Freeze Stock video). Come winter, you will have delicious summer corn anytime.

Preparing the Corn

Preheat your oven to 400° Fahrenheit.

Using a corn creamer placed over a large, wide bowl, remove the meat and juices from the corn. Make sure you scrape the corn a few times on each side, working closely to the cob.

Step 1: Preparing the Corn

- 6 ears fresh corn

Baking the Corn

Once you have finished the corn, add the salt and stir to combine. Pour the corn into a 7" x 11" -inch baking dish. Be careful not to splatter any up the sides of the dish as they tend to burn. Smooth the corn out, add the knobs of butter over top and sprinkle with a bit more salt.

Bake for 40 to 45 minutes, or until the corn is bubbling and the edges turn golden brown. Once done, remove from the oven and let rest for a few minutes before serving.

Step 2: Baking the Corn

- 1 tsp sea salt
- 4 tbsp unsalted butter
- 1/4 tsp sea salt (for the top)