

Fresh Hot Corn on the Cob in (about) 4 minutes, No Husking, No Silks

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1 or 2 ears of corn, unhusked
Butter, salt and pepper, *to taste*

Take your one or two ears of un-husked corn just as you buy them from the store - don't do a thing to them - and place them into the microwave, setting it on high for about 4 minutes per ear. The actual time will be dependent on the power of your own microwave. My microwave is small and not very powerful, so I went for 5 minutes for one ear, for my microwave 6 minutes is even better.

After it has finished cooking, use heavy oven mitts or some [Ove gloves](#) to remove it from the microwave and hack off the larger end of the cob with a sharp serrated knife. Remember this is very hot corn, so use your gloves while handling.

And then just shake it out of the husk. Or, if you're like me, I had to squeeze it out, and just grip it as it comes out with the other oven glove, or gently coax it out with a pair of tongs. If it doesn't release fairly easily out of the husk either by shaking or pulling, then it probably should go a little longer, so add a minute each time you do another ear until you get the perfect ear and learn the timing for the power level of your microwave.

Source: <http://deepsouthdish.com>