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