

Down Home Milk & Honey Corn On The Cob

(Adapted from [4 Sons R Us](#))

8-10 ears of fresh, shucked, and well rinsed sweet corn
water

1 cup of 2 % or whole milk

1/2 cup of heavy cream

1 stick of unsalted butter

3 tbsp of honey

1 tsp of Cajun or Creole seasoning

freshly ground salt & pepper, to taste

chopped parsley for garnish, optional

Fill a stock pot half full with water. To the pot add the milk, cream, butter, honey, Cajun or Creole seasoning, and salt and pepper, to taste. Whisk everything together until evenly incorporated. Add in the corn cobs, whole or cut to size. Heat the pot over low heat to warm the milk and melt butter.

Turn the heat up just below medium, careful not to let milk mixture actually come to a boil. Allow the corn to slowly simmer in the milk mixture for 10-12 minutes.

Remove the pot from the heat, and using tongs remove the corn from the milk and honey mixture. Let the corn rest one minute and serve immediately.