

Corn On The Cob



Nothing says summertime like fresh Corn on the Cob. Our recipe is ready in only 20 minutes using NESCO's 18 Qt. Roaster Oven which steams ears to tender perfection. Share this sweet midwestern tradition with your family or with your whole neighborhood at the next barbecue. We recommend serving corn hot with a pinch of salt and plenty of butter.

Your Key Ingredient:

[NESCO 18 Qt. Roaster Oven](#)

Grocery Ingredients:

12 ears of corn, shucked
3 cups water

Instructions:

1. Preheat **NESCO® 18 Qt. Roaster Oven** to 400° F for 20 minutes.
2. Place rack in cookwell. Add 3 cups hot water. Cover.
3. Set cobs on rack. Cover.
4. Steam 25 minutes or until tender.
5. Reduce temperature to 300° F to keep corn hot.