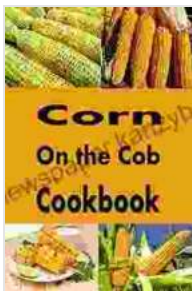


Summer Delights: Sweet Corn on the Cob Recipes for Perfect Picnics

As summer's vibrant hues paint the landscape, it's time to embrace the season's bounty with delicious culinary creations. Among the summer's culinary treasures, sweet corn on the cob stands tall, offering a versatile canvas for culinary adventures.

Whether you're hosting a festive picnic or simply savoring the summer flavors, this article will guide you through a symphony of sweet corn on the cob recipes that will tantalize your taste buds and create lasting memories.



Corn on the Cob Cookbook: Summer Recipes for Sweet Corn on The Cob (Summer Picnic Recipes Book 3)

by Laura Sommers

★★★★★ 5 out of 5

Language : English
File size : 1771 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 78 pages
Lending : Enabled



Grilled Corn on the Cob with Herb Butter



Fire up the grill and embrace the smoky charm of this grilled corn on the cob with herb butter. The sweet kernels, infused with the subtle hint of grilled flavors, are elevated by a luscious herb butter that bursts with freshness in every bite.

Ingredients:

- 12 ears of sweet corn - 1/2 cup (1 stick) of unsalted butter, softened - 1/4 cup finely chopped fresh parsley - 1/4 cup finely chopped fresh basil - 1/4 cup finely chopped fresh chives - 1/4 cup finely chopped fresh thyme - Salt and pepper to taste

Instructions:

1. Preheat the grill to medium-high heat.
2. Remove the husks and silk from the corn.
3. In a small bowl, combine the softened butter, parsley, basil, chives, thyme, salt, and pepper. Mix well.
4. Brush the butter mixture generously over the corn.
5. Grill the corn for 15-20 minutes, turning occasionally, until the kernels are tender and slightly charred.
6. Serve immediately with additional butter for dipping.

Creamy Corn on the Cob with Bacon and Cheese



Indulge in a rich and creamy twist on classic corn on the cob with this bacon and cheese variation. The sweet corn is transformed into a creamy delight, while the crispy bacon and melted cheese add layers of savory flavors that will leave you craving more.

Ingredients:

- 12 ears of sweet corn - 2 cups milk - 1 cup cream - 1/4 cup butter - 1/4 cup all-purpose flour - 1/4 cup grated Parmesan cheese - 1/2 cup chopped cooked bacon - 1/2 cup shredded cheddar cheese - Salt and pepper to taste

Instructions:

1. Remove the husks and silk from the corn.
2. In a large pot, combine the corn, milk, cream, butter, flour, Parmesan cheese, salt, and pepper. Bring to a boil.
3. Reduce heat to low and simmer for 15 minutes, or until the corn is tender and the sauce has thickened.
4. Stir in the bacon and cheddar cheese.
5. Serve immediately with additional cheese for dipping.

Spicy Corn on the Cob with Lime and Cilantro



Embrace the bold flavors of Mexican cuisine with this spicy corn on the cob with lime and cilantro. The vibrant sauce, spiked with chili powder and cumin, adds a zesty kick that will set your taste buds aflame.

Ingredients:

- 12 ears of sweet corn - 1 cup mayonnaise - 1/2 cup sour cream - 1/4 cup lime juice - 1 tablespoon chili powder - 1 tablespoon ground cumin - 1/4 cup chopped fresh cilantro - Salt and pepper to taste

Instructions:

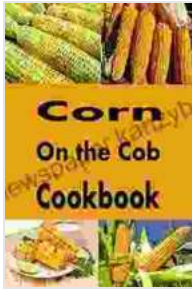
1. Remove the husks and silk from the corn.
2. In a medium bowl, whisk together the mayonnaise, sour cream, lime juice, chili powder, cumin, cilantro, salt, and pepper.
3. Spread the sauce evenly over the corn.
4. Grill the corn for 15-20 minutes, turning occasionally, until the kernels are tender and slightly charred.
5. Serve immediately with lime wedges for extra zest.

With these irresistible sweet corn on the cob recipes at your fingertips, you're equipped to create a perfect culinary masterpiece for your next picnic or summer gathering. Let the sweet flavors of summer burst in your mouth and create memories that will last a lifetime. Happy grilling and enjoy the sweet delights of the summer season!

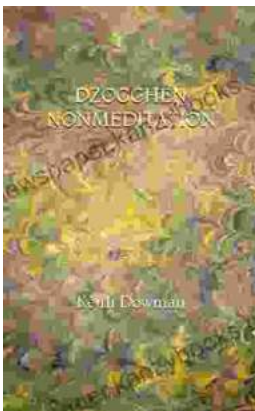
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