

# Quick Microwave Corn

Based on Recipe Found on the Internet.

## Ingredients:

1 or more ears of Corn

Enough Paper Towels to wrap each ear individually (a variation use Saran Wrap)

## Directions:

Wet paper towels in tap water and wring out so damp, but not dripping wet. (If using Saran Wrap the previous is not necessary.) Shuck, silk, and wash each ear of corn, trim ends. (I prefer the paper towel, cheaper and you can use the paper towels to clean up.)

Roll one ear of corn in one length of paper towel long enough to completely cover ear with a slight overlap.

Place in microwave oven (set on high), cooking for about 2 ½ minutes per ear. Remove, and place in bowl or serving dish. Place on you plate, butter and salt to taste while Hot.

**Note:** The advantage, other than not having to heat a pan of water to Boiling and let cook 10 minutes, is that you can cook just the amount you need.