

# Tender Supersweet Corn Is Fast Food at Its Best!

(NAPSA)—If you and your family are corn lovers (and who isn't?), you'll be happy to hear that fresh Supersweet Corn takes almost no time to cook! In fact, this delicious type of corn is at its best when cooked just until hot.

For best quality, choose Supersweet ears with plump, smooth kernels. Fresh corn is best when eaten immediately, but when kept cold, Supersweet Corn will stay fresh for a week or more. If the husks are still on, remove them, wrap the corn well and chill. Tray packs go into the refrigerator just as they are.

Here are some speedy ways to cook fresh Supersweet Corn:

- In a covered skillet, steam ears in 1 inch of simmering water for 3 minutes.

- Brush corn with seasoned oil or melted butter, and grill ears on all sides until some kernels turn golden-brown, about 7 minutes. Or, roast corn the same way in a 500°F oven.

- Wrap an ear of corn in a damp paper towel and microwave on high for about 2 minutes.

Want to add fast flavor to your corn? Try these easy recipes for brushing sauces—and, for a free leaflet with more serving ideas, send a stamped, self-addressed business-sized envelope to: Supersweet Corn Council, 49 E. 21 St., 8th Floor, New York, NY 10010.

## ITALIAN BRUSHING SAUCE FOR FRESH CORN

**¼ cup olive oil or melted butter**  
**2 tablespoons grated Parmesan cheese**  
**1 teaspoon dried Italian seasoning**  
**⅛ teaspoon salt**  
**4 ears Supersweet Corn, cooked**

In a small bowl, combine olive oil, Parmesan, Italian seasoning and salt. Brush over hot corn.

**Yield: ¼ cup**



**Cooking fresh Supersweet Corn on the cob takes just a few minutes.**

## CILANTRO-LIME BUTTER FOR FRESH CORN

**¼ cup butter, melted**  
**2 tablespoons chopped cilantro**  
**1 teaspoon lime juice**  
**¼ teaspoon salt**  
**Dash hot pepper sauce**  
**4 ears Supersweet Corn, cooked**

In a small bowl, combine butter, cilantro, lime juice, salt and hot pepper sauce. Brush over hot corn.

**Yield: ¼ cup**

## HERBED BUTTER FOR FRESH CORN

**4 tablespoons butter, margarine or olive oil**  
**2 teaspoons minced green onion (scallion)**  
**½ teaspoon dried oregano or basil, crushed**  
**4 ears Supersweet Corn, cooked**

In a small saucepan, heat butter or margarine until bubbly. Stir in green onion and herbs; cook and stir for 10 seconds. Brush over hot corn.

**Yield: ¼ cup**