

ROAST CORN IN THE OVEN

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Easy, step-by-step, recipe for making Roast Corn In The Oven, and in the husk.



About as easy as it gets when you're ready for roasted corn. Much better than boiling.

You might wonder why I would try to make a step-by-step recipe of something so fairly easy to make. But, if you're reading this, I guess you're interested in seeing how it's done, so I hope we can help.

Roast Corn in the oven is so simple and easy. And, leaving it in the husk while you bake it just adds to the fun and presentation. It also makes it easier to remove those pesky silks than you might think.

When my late wife and I use to attend our North Carolina State Fair, her go to spot was this one particular place that sold nothing but roasted corn on the cob.

We always had to stand in line for it, but it was part of the fun. They roasted corn on an open grill, and it was fun to watch them take the corn off, shuck down the husk and silk, then dip the whole ear of corn into a big bucket of melted butter.

They'd wrap some paper towels around the husk still remaining on the corn and the towels would be soaked with butter when they handed it to you. It was some kind of delicious though.

We might have gone back there more than once on our trips to the fair. It was always a favorite.

Roasting corn in the oven is much better than boiling it in water in my opinion. I do it both ways, but it just seems to have more flavor when roasted in the oven.

So, if you're ready for some great corn on the cob, then let's head on out to the kitchen, and... Let's Get Cooking!

Roast Corn in the Oven in the husk – You'll need some corn of course. That's it.

Pre-heat the oven to 350F degrees.

Place the corn directly on the middle rack of your oven.

Bake for 30 minutes. Okay, we're roasting instead of baking, but you get the idea.

Just leave the corn in the oven for 30 minutes.

Carefully remove the corn from the oven. I like to set mine on a wire rack for a bit so it can cool.

It's hot, so use tongs or an oven mitt to avoid burns.

After the corn has cooled enough to where you can handle it safely, grasp the husks and silks at the top end of the ear of corn. Pull the husks and the silks back at the same time. It should all come away pretty easily. Remove any silks that you didn't get the first time.

Enjoy!

Serve the corn warm. I like to just pull back the husks, clean the silks, then serve the corn with the husks still attached. It's a good way to help hold the ear of corn in your hand.

Add salt and black pepper to taste, then smother the ear of corn in butter. It's just that easy.