# Butter Baked Corn On The Cob

| SERVINGS | SERVING SIZE | EST. PROTEIN / SERVING | TOTAL TIME |
|---|---|---|---|
| 12 | 1 mini ear | About 2 g | About 1 1/2 hr |

## Ingredients

- **12 mini ears corn on the cob**
- **16 oz (4 sticks / 454 g) salted butter**, sliced

## Directions

1. **Prepare.** Preheat the oven to **350°F**. Use a **13 x 9 x 2-inch baking pan** large enough to hold the ears in one layer.
2. **Fill the pan.** Place the corn and sliced butter in the pan together.
3. **Bake.** Arrange the corn in one layer and bake uncovered for **1 hour**.
4. **Turn and brown.** Turn the ears with tongs. Continue baking, turning and checking every **10-15 minutes**, until the kernels are tender and browned to your liking.
5. **Serve.** Lift the corn from the pan with tongs and serve.

## Store & Reheat

Refrigerate in a shallow, covered container within **2 hours**; use within **3-4 days**. Freeze cooked ears in portions with a little pan butter for **up to 3 months**.

**Oven:**

**Thawed:** Preheat **350°F**. Put **1 mini ear** in a small oven-safe dish; cover. Check after **10 min**; turn and recheck every **3 min** until the kernels reach **165°F**.

**Frozen:** Preheat **350°F**. Put **1 mini ear** in a small oven-safe dish; cover. Check after **20 min**; turn and recheck every **3 min** until the kernels reach **165°F**.

**Air fryer:**

**Thawed:** Preheat to **325°F**; select **Reheat**. Wrap **1 mini ear** in a securely closed foil packet. Check after **5 min**; turn and recheck every **2 min** until the kernels reach **165°F**.

**Frozen:** Preheat to **325°F**; select **Reheat**. Wrap **1 mini ear** in a securely closed foil packet. Check after **10 min**; turn and recheck every **2 min** until the kernels reach **165°F**.

**Microwave:**

**Thawed:** Put **1 mini ear** on a microwave-safe plate; cover with a damp paper towel. Heat **45 sec**; turn and check every **30 sec** until the kernels reach **165°F**.

**Frozen:** Put **1 mini ear** on a microwave-safe plate; cover with a damp paper towel. Heat **90 sec**; turn and check every **30 sec** until the kernels reach **165°F**.