

# THE PERFECT SWEET CORN



## INGREDIENTS

- Sweet Corn (at least 1 per person)
- Butter, as much as desired
- Salt as needed

## DIRECTIONS

1. Bring your water to a rolling boil
2. Add your cleaned sweet corn
3. Bring to a rolling boil again
4. Once water is rolling, begin to time and cook for exactly 2 minutes
5. Remove the corn, add butter and eat

Your corn will taste extra sweet when you cook it for only 2 minutes. The longer you cook your corn, the natural sugar converts to starch and loses its sweetness.

*This recipe brought to you by one of our many special customers, Wendall.*

All ingredients can be found at Viking Village Foods, Reedsburg.



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