

Cutting Corn Off The Cob

Kathy's Note

Eating corn straight from the cob is one of the wonders of summer. But we also like to cut the kernels off the cob and use them to make muffins, bread, salads, sautés, soups and stews.

The basic method for removing corn kernels from the cob is simple: shuck the corn, removing the silky strands that line the inside of the husk. Hold the cob upright on a flat working surface. Use a large, sharp knife to cut down the side of the cob, in a kind of sawing motion, to remove the kernels from one side of the cob. Turn the cob and repeat until all the kernels are removed, being careful not to cut into the cob. Use the corn kernels as soon as possible.

An average ear of corn will yield about $\frac{1}{2}$ to $\frac{3}{4}$ cup corn kernels.