CORN ON THE COB
MAKE IT SPECIAL TONIGHT
Corn on the cob. It was here before Columbus. It's more American than ice cream... or apple pie, and it's delicious. Tradition has it that it should be cooked within minutes after it's picked in the field. Since that is rarely possible, we give you the next best thing, Birds Eye corn on the cob—corn picked and husked at the exactly right moment of peak sweetness, then frozen quickly to preserve that unmatched flavor, for you to enjoy the year round.

### IN THE POT
Place corn in pot of boiling salted water (add 1 tablespoon sugar, if desired). Bring to a boil again over high heat. Cover, reduce heat and simmer 9 minutes (6 minutes for Little Ears corn on the cob). Remove from water and serve, or cover and keep warm on serving dish.

### IN THE OVEN
Spread each frozen ear of corn with butter and season with salt and pepper. Wrap individually in aluminum foil. Bake at 400° for 50 minutes (45 minutes for Little Ears corn on the cob).

### OR ON THE GRILL
Prepare as above and heat on grill about 30 minutes, turning several times.

### IN MICROWAVE OVEN
Place corn along edges of nonmetal baking dish. Cover loosely with plastic wrap. Place in microwave oven and cook 7 minutes for 4 ears; rotate dish and cook 6 minutes longer. For 2 ears cook 9 minutes without rotating. For 8 Little Ears corn on the cob cook 5 minutes; rotate dish and cook 4 to 5 minutes longer.

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### SPECIAL WAYS TO COOK IT

#### BACON SPIRALS:
Cook corn as directed on package, reducing simmer time to 4 minutes; drain. Wrap a bacon slice around each ear, securing ends with wooden picks. Place on rack on broiler pan. Broil in preheated broiler for about 10 minutes, turning frequently and brushing with drippings, until bacon is crisp.

#### ZESTY ROASTED EARS:
Spread 4 ears of corn with about 1 tablespoon each of any of the following mixtures, then wrap each ear individually in aluminum foil and bake at 400° for 50 minutes. Serve in foil wrap to capture all the flavorful sauce.

- **Mustard Butter**: Combine 1/4 cup butter or margarine, 1 tablespoon prepared mustard and 1/8 teaspoon salt.
- **Herb Butter**: Combine 1/4 cup butter or margarine, 2 tablespoons grated Parmesan cheese and 1/4 teaspoon oregano leaves.
- **Chili-Bacon Butter**: Combine 1/4 cup butter or margarine, 2 tablespoons chili sauce and 2 tablespoons crumbled cooked bacon.

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### SPECIAL WAYS TO SERVE IT

#### EASY POUR-ONS:
Start with 1/4 cup butter or margarine; melt over low heat or in microwave oven, then add any of these:
- 1/2 teaspoon chili powder
- 1 teaspoon lemon juice
- 1 teaspoon soy sauce
- 1/2 teaspoon garlic salt

#### FLAVORFUL EXTRAS:
With hot buttered corn on the cob, pass any of these to sprinkle over corn:
- chopped parsley
- chopped chives
- toasted sesame seed

#### FOR CHILDREN:
Serve corn on the cob with softened peanut butter... a nutritious after-school treat.

#### SAVORY SPREADS:
For 4 ears of corn, combine 1/4 cup softened butter or margarine with any of the combinations below. Serve in small bowls, or chill and cut into pats.

- 2 tablespoons grated Parmesan cheese and 1 teaspoon chopped chives or parsley, dillweed or 1/2 teaspoon crushed rosemary leaves
- 2 teaspoons finely chopped peanuts and 1/8 teaspoon paprika
- 1 tablespoon finely chopped scallions
- 1 tablespoon grated Parmesan cheese and 1 tablespoon finely chopped green pepper
Midwest Squaw Corn and Franks

- 1 package Birds Eye Little Ears corn on the cob
- 2 bacon slices
- 1/2 cup diced onion
- 1/2 cup diced green pepper
- 1 pound frankfurters, cut diagonally into 1-inch slices
- 1/4 cup catsup
- 1/4 cup water

Cook corn as directed on package, reducing simmer time to 5 minutes; drain. Meanwhile, fry bacon in 9- or 10-inch skillet until crisp. Remove from pan and crumble. Pour off all except 2 tablespoons bacon fat. Sauté onion, green pepper and frankfurter slices in the fat until vegetables are tender and frankfurters browned. Add catsup, water and corn. Cover and simmer 5 minutes. Sprinkle with crumbled bacon. Makes 4 servings.
Southern Brunswick Stew

1/4 cup butter or margarine
2-1/2 pounds cut-up chicken
2 cups sliced onions
3 cups water
1 can (16 oz.) whole peeled tomatoes
1 tablespoon each salt and parsley flakes
1 tablespoon Worcestershire sauce
1 package Birds Eye Little Ears corn on the cob
1 package (10 oz.) Birds Eye 5 minute Fordhook lima beans

Melt butter in large saucepan. Add chicken and brown on all sides. Add onions and cook until tender but not brown. Add water, tomatoes, salt, parsley flakes and Worcestershire sauce. Bring to a boil, breaking up tomatoes with a fork. Cover, reduce heat and simmer 30 minutes. Add frozen corn and lima beans and bring to a boil. Cover, reduce heat and simmer 25 minutes. Thicken, if desired. Makes 4 servings.

Western Meatball-Corn Barbecue

1 package Birds Eye Little Ears corn on the cob
1 pound ground beef
1 egg
2 tablespoons each chopped onion and parsley
1 tablespoon Open Pit barbecue sauce, any flavor
1/4 teaspoon salt
1/2 cup Open Pit barbecue sauce

Cook corn as directed on package, reducing simmer time to 4 minutes; drain. Meanwhile, combine meat, egg, onion, parsley, 1 tablespoon barbecue sauce and the salt. Shape into 8 meatballs. Using 4 long sharp skewers, alternately place 2 ears of corn and 2 meatballs on each skewer. Place on grill over low heat or in preheated broiler and grill for 10 minutes, turning several times. Brush with 1/2 cup barbecue sauce and continue broiling for 4 to 5 minutes, turning once and brushing with sauce. Makes 4 servings.
New England Indoor Clambake

3 cups water
8 small red-skinned potatoes (1 to 1¼ lb.)
2-1/2 pounds cut-up chicken
1 package Birds Eye corn on the cob
12 fresh littleneck clams*
Melted butter or margarine

*Or use canned whole clams; drain and add liquid to water in pan; tie clams in cheesecloth and place on top of corn.

Pour water into 8-quart steamer or saucepot; place a fold-up steamer rack in pot. Bring water to a boil. Layer unpeeled potatoes, then chicken on rack. Cover and simmer for 30 minutes. Place frozen corn on top of chicken. Cover and simmer for 10 minutes. Place clams on corn; simmer 5 minutes longer or until clam shells have opened. Serve hot with melted butter. Makes 4 servings.