

Boiled Corn

Ingredients

- 2 T Sugar
- 1 T Lemon Juice
- 6 Corn (husks, silks removed)

Instructions

Fill a large pot about 3/4 full of water and bring to a boil. Stir in sugar and lemon juice, dissolving the sugar. Gently place ears of corn into boiling water, cover the pot, turn off the heat, and let the corn cook in the hot water until tender, about 10 minutes.