

Baked Potato in Air Fryer

**2 MEDIUM SWEET POTATOES (WASHED)
OR REGULAR BAKING POTATOES**

Cook potatoes on 380 degrees for 25 minutes. Turnover and cook another 25 minutes. If you have a large potato, it may take longer.

Tammy's Tip: Place a dishcloth over potato and squeeze it and see if it is soft enough to squeeze it about 1" in depth. If so, it is good and done.

Corn on the Cobb

**FRESH EARS OF CORN (SHUCK & REMOVE SILK)
COOKING SPRAY
BUTTER
SALT & PEPPER**

Wash corn, spray corn well with cooking spray or rub down with butter. Add to air fryer basket. Cook on 380 degrees for 7 minutes. Remove corn with tongs and put on plate. Let it cool 5-8 minutes. Salt, pepper, and butter corn. Enjoy!

Option: USE HERB BUTTER: mince fresh herbs and mix in room temperature butter.

Tammy's Tip: If you want corn to brown, you will have to cook it longer (fried corn).