

Corn on the Cobb

FRESH EARS OF CORN (SHUCK, REMOVE SILKS)
WATER
SALT & BLACK PEPPER
BUTTER
HERB BUTTER (OPTIONAL)

Corn should be room temperature, so it doesn't cool down boiling water.

Bring a large pot of water to a rolling boil. Add corn and boil for 4 minutes. Remove corn **CAREFULLY** with tongs and put on a plate. Let it cool 5-8 minutes. Salt, pepper, and butter corn. Enjoy!

"This method makes the corn taste amazing and fresh." -Tammy

Potato Cakes

1 1/2 CUPS LEFTOVER MASHED POTATOES
1 SMALL POTATO (WASHED AND GRATED)
1/3 CUP SELF-RISING FLOUR
1/4 CUP ONION OR GREEN ONION (CHOPPED)
1/2 TSP. BLACK PEPPER
1 EGG

Mix ingredients listed above together well. Preheat a skillet. Add bacon grease or cooking oil. Roll dough in hands about the size of a walnut. Put in the skillet and flatten with a spatula. Fry until golden brown. Flip patties and fry until golden brown on the other side. Enjoy as a side! dish.