



Cheese Entrees & Sides

Cooper® Sharp Black Pepper Cheese Corn on the Cob



SHRED



Serves: 6



Prep Time: 5 min



Cook Time: 25 min



Total Time: 30 min

Ingredients

- 4-6 medium-sized ears of sweet corn
- 4-6 tablespoons butter (plus extra butter to melt for dipping)
- Salt
- Pepper
- 1/4 cup Cooper® Sharp Black Pepper cheese, shredded

Directions

1. Shuck the corn. Rinse the cobs. Cut off the ends, then cut each in half.
2. Lay the corn in a microwave-safe glass baking dish. Add a layer of water (approximately 1/2 cup). Cover and microwave on high for about 10-15 minutes. Check for doneness and turn every 5 minutes until cooked. Feel free to optionally cook the corn on the cob with your favorite grilling or boiling method.
3. Once tender, place cooked cobs on a serving platter. Butter each ear with 1 tablespoon of butter. Season to taste with salt and pepper. Using a handheld cheese grater, shred Cooper® Sharp Black Pepper cheese over the ear.
4. Serve with melted butter for dunking or drizzling if desired.
5. You can also give your corn more of a twist by adding other seasonings, like garlic salt, ground chipotle pepper, or ranch powder.