

May Member Recipe

Sweet Corn Roka Akor, Skokie

Ingredients

- 3 Whole Sweet Corn Ears
- ½ C Unsalted Butter
- 1 ½ tsp Sugar
- 1 T Soy Sauce
- 2 T Garlic minced
- 1 Stalk Green Onion chopped for garnish

Preparation

1. Clean the corn by removing leaves and hair.
2. Melt the butter, soy sauce, sugar and garlic together. Not boiling.
3. Place corn in Ziploc bag and add half of the butter mix.
4. Steam or cook in boiling water for 20 minutes
5. Remove to ice water to chill until cold to prevent over cooking.
6. Char with cast iron or grill until brown.
7. Glaze with left over butter and sprinkle with green onion.

