**Fresh Corn On The Cob in An Air Fryer**

* Cut end of corn to fit air fryer basket.
  + If needed for smaller air fryer, cut the corn in half.
* Coat all sides of the corn with oil spray or olive oil.
  + Season with salt and pepper around the whole corn.
* Air Fry at 370°F for 12-16 minutes, flipping halfway.
  + Cook until kernels are tender and lightly browned.
  + Add butter and enjoy

**Fresh Corn On The Cob (Microwave)**

* Cook fresh corn on the cob in microwave with husks and silk intact. They will cook in their own natural moisture.
* Place on dampened paper towel. Turn ears over and rearrange after 1/2 cooking time.
* ***Cooking Timetable:***

1 ear - 1 1/2 minutes  
2 ears - 3 to 4 minutes  
3 ears - 5 to 6 minutes  
4 ears - 7 to 8 minutes  
6 ears - 8 to 9 minutes.

* When ears are hot to the touch, remove and wrap in kitchen towel or foil.
* Let stand at least 5 minutes.
* Remove husks and silk (which is easier than when cold) and serve.
* Serve with melted butter.

**Fresh Corn On The Cob - Cooking Instructions - Microwave Container**

* Place corn cobs in dish with 4 tablespoons of water.
* Cover and cook on full power for 5-6 minutes plus 5 minutes standing time.
* These cooking times are approximate and relate to a 600W microwave.
* Timing may need to be adjusted depending on the wattage of microwave used.