

# Sous Vide Corn on the Cob

November 30th, 2022

**This recipe serves: 4**

Prep Time: 00:15

Cook Time: 01:00

Using the Sous Vide to prepare Corn can save time. The Corn can be prepared before-hand, then easily re-heated when it is time to serve.

## Ingredients:

4 Corn Cobs

1 Tablespoon Unsalted Butter

1 Pinch Salt

Additional Seasoning (as desired):

Rosemary and Garlic

Lemon Pepper

Lime Juice and Cilantro

Old Bay Seasoning

Creole Seasoning

Chimichurri Sauce

## Directions:

Remove the husk and silk from the Corn Cobs.

Coat the Corn with Butter and Salt.

Coat the Corn with Additional Seasoning, if desired

Place the Corn into a large Sous Vide bag.

Vacuum out all the air and seal the bag.

Refrigerate up to 1 week. Freeze up to 6 months.

**Sous Vide at 185°F for 30 minutes.**

Remove the bag from the Sous Vide and refrigerate for a couple of hours.

Note that the bag can be refrigerated unopened up to 2 weeks or frozen up to 6 months.

To reheat: **Sous Vide at 150°F for 5 minutes.**

Serve warm.