



Instant Pot Corn on the Cob



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Introduction

Cooking corn on the cob can be a delightful experience, especially when using an Instant Pot. This method not only saves time but also ensures that the corn remains juicy and tender. Whether it's for a summer barbecue or a cozy dinner, Instant Pot corn on the cob is a quick and easy dish that brings the taste of fresh corn straight to your table.

Detailed Ingredients with measures

- Fresh corn on the cob (4 ears)
- Water (1 cup)
- Salt (to taste)
- Butter (for serving, optional)
- Pepper (for serving, optional)

Prep Time

Prep time for this recipe is minimal, taking about 5 minutes to husk the corn and get everything ready.

Cook Time, Total Time, Yield

The cook time is approximately 3 to 4 minutes under high pressure. With the time it takes for the Instant Pot to come to pressure and release, the total time comes to about 15 minutes. This recipe yields 4 servings, making it perfect for family gatherings or as a side dish. Enjoy this easy and delicious way to prepare corn on the cob!



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Detailed Directions and Instructions

Step 1: Prepare the Corn

Shuck the corn and remove all the husks and silk from each ear.

Step 2: Add Water to the Instant Pot

Pour 1 cup of water into the bottom of the Instant Pot.

Step 3: Place the Corn in the Pot

Arrange the corn in the Instant Pot, either standing the ears upright or laying them down, depending on your pot's size and capacity.

Step 4: Seal the Instant Pot

Close the lid securely on the Instant Pot and ensure the valve is set to the sealing position.

See also Candy Cane Cookies

Step 5: Set Cooking Time

Select the manual or pressure cook option and set the cook time to 3 minutes.

Step 6: Pressure Release

Once the cooking time is up, carefully perform a quick release by moving the valve to the venting position to release the pressure.

Step 7: Remove the Corn

When the pressure has fully released, open the lid and use tongs to remove the corn from the pot.

Notes

Note 1: Corn Freshness

For the best flavor, use fresh corn that is in season.

Note 2: Pressure Cooking Time

Adjust the cooking time to 4 minutes if you prefer softer corn.

Note 3: Serving Suggestions

Serve with butter, salt, and pepper or your favorite toppings for enhanced flavor.



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Cook techniques

Pressure Cooking

Pressure cooking is a method that uses steam pressure to cook food quickly. In the case of corn on the cob, the Instant Pot significantly reduces cooking time while retaining moisture and flavor.

Steaming

Steaming corn on the cob in the Instant Pot ensures that the kernels stay juicy and tender. This technique helps preserve the sweetness of the corn without the need for additional water.

Natural Pressure Release

Allowing for a natural pressure release after cooking helps the corn finish steaming gently and ensures that the kernels are perfectly cooked without becoming mushy.

FAQ

Can I cook frozen corn on the cob in the Instant Pot?

Yes, you can cook frozen corn on the cob in the Instant Pot. Just increase the cooking time slightly to ensure it cooks through.

See also [Air Fryer French Fries](#)

How many ears of corn can I cook at once?

You can typically fit 4-6 ears of corn in the Instant Pot, depending on their size. Just make sure they fit comfortably without being overly

packed.

Do I need to add water when cooking corn on the cob?

Yes, you need to add water to the Instant Pot to create steam. Typically, about 1 cup of water is sufficient for cooking corn on the cob.

Can I season the corn before cooking?

Yes, you can season the corn before cooking. However, it's common to wait until after cooking to add butter, salt, or other seasonings for the best flavor.



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Conclusion

Preparing corn on the cob in the Instant Pot is a quick and convenient method that preserves the sweet flavor and tender texture. This cooking technique not only saves time but also ensures even cooking, making it a must-try for corn lovers. Whether you're hosting a summer barbecue or simply enjoying a family dinner, Instant Pot corn on the cob can elevate your meal effortlessly.

More recipes suggestions and combination

Grilled Chicken with Corn Salsa

Serve the corn on the cob alongside juicy grilled chicken topped with a refreshing corn salsa made from fresh corn, tomatoes, onions, and cilantro.

Pasta Salad with Corn and Veggies

Incorporate cooked corn into a vibrant pasta salad with assorted vegetables, olives, and a zesty dressing for a delightful side dish.

Homemade Corn Chowder

Use the Instant Pot corn to create a creamy and hearty corn chowder, blending it with potatoes, onions, and a hint of smoky flavor.

Corn Fritters

Mix the cooked corn with flour, eggs, and spices to create delicious, crispy corn fritters that serve as a perfect snack or appetizer.

See also Fluffy Blueberry Marshmallow Delight

Sweet Corn Ice Cream

Experiment with a unique dessert by blending corn kernels into a creamy ice cream base for a sweet corn ice cream that will surprise your guests.



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