

It's Cooler Corn!



Am I the only person who hasn't heard of "cooler corn"?

Over the weekend I was blind-sided by the simple genius of this method

for cooking loads of corn on the cob perfectly.

while visiting my family in Maine. Short story: We like corn on the cob. And with eight adults at the table, that means a couple of dozen ears.

We would have used the lobster pot to cook them all, but the lobster pot was busy steaming lobster.

Then my sister, a capable Maine cook with years of camping experience, says "let's do cooler corn!"

a Coleman cooler appears from the garage, is wiped clean, then filled with the shucked ears. So, first shuck the ears:

<http://www.youtube.com/watch?NR=1&v=WNSGwiAgbck>

Next, two kettles-full of boiling water are poured over the corn and the top closed.

Then nothing.

When we sat down to dinner 30 minutes later and opened it, the corn was perfectly cooked.

I'm told that the corn will remain at the perfect level of doneness for a couple of hours.

Turns out, Cooler Corn is pretty well known among the outdoorsy set, it's perfect for large barbecues and way less of mess than grilling.

In fact, I may even buy another cooler just so I'm ready for next summer.