



CHOMP ON CORN



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Chomp on Corn at home!

Try a new variation of corn on the cob:

1. Rub cooked corn with lime wedges, a sprinkle of chili powder and a dash of salt.
2. Coat very lightly with butter. Sprinkle with freshly chopped basil, cilantro, or dill.
3. Lightly coat with a little butter or olive oil. Sprinkle cayenne pepper, cumin, and garlic salt. Add a dash of bottled hot sauce.

Family Fun: Corn Husking Race

Have fun and save time on dinner preparation by making corn husking a game! Whoever husks the most corn first wins.

*Make meals and memories together.
It's a lesson kids will use for life.*

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