

Crockpot Corn on the Cob: The Easiest Way to Feed a Crowd

8-12 ears of fresh or frozen corn on the cob, husked



METHOD

Slow cooker

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ChefManiac

INGREDIENTS

8-12 ears of fresh or frozen corn on the cob, husked
1/2 cup butter, sliced into pats
1 teaspoon salt
1/2 teaspoon black pepper
1/2 teaspoon paprika
Water
Fresh parsley, chopped (for garnish, optional)

DIRECTIONS

- 1. Prep the : Corn:** Husk the corn if you're using fresh corn. You can also break the ears in half if they don't fit in your slow cooker.
- 2. Layer the : Ingredients:** Place the corn on the cob in your slow cooker. You can stand them up or lay them on their sides, depending on the size of your slow cooker. Place the pats of butter around and on top of the corn.
- 3. Season:** Sprinkle the salt, black pepper, and paprika evenly over the corn.
- 4. Add : Liquid:** Pour about 1 cup of water into the bottom of the slow cooker. This will create steam and ensure the corn cooks perfectly.
- 5. Cook:** Cover the slow cooker and cook on high for 2-3 hours, or on low for 4-5 hours. The corn is done when it's tender and bright yellow.
- 6. Serve:** Carefully remove the corn from the slow cooker. You can serve it as is, or with extra melted butter and a sprinkle of fresh parsley.

SWAPS & NOTES

Corn: Fresh corn is always best, but frozen corn on the cob works just as well.

Just make sure to adjust the cooking time if needed.

Butter: Unsalted butter gives you more control over the saltiness, but salted butter works just fine.

Seasoning: This is my go-to blend, but feel free to get creative.

TIPS FOR SUCCESS

Don't Overfill: Try not to pack the slow cooker too tightly, as this can lead to uneven cooking.

Keep the Lid On: The steam is what cooks the corn, so try not to lift the lid too often during cooking.

Adjust Cooking Time: The cooking time can vary depending on your slow cooker and the size of your corn.

You'll know it's done when it's bright yellow and the kernels are tender.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crockpot-corn-on-the-cob-the-easiest-way-to-feed-a-crowd/>