

COOK'S CORNER (continued)

Buffalo -Style Corn on the Cob. Prep 15min/Cook 11 min/Serves 8:

$\frac{1}{4}$ cup crumbled blue cheese, 2 tbsp unsalted butter, 2 tsp minced chives or green part of scallion, 2 tsp hot red pepper sauce, or less to taste, $\frac{1}{2}$ tsp salt, $\frac{1}{4}$ tsp celery seed, 8 medium ears corn on the cob, husks and silk removed.

1. Preheat grill to medium.
2. Meanwhile, place cheese and butter in a small microwavable bowl. Microwave on high on 7-second increments until butter has melted. Add chives, hot sauce, salt and celery seed to bowl and stir until smooth; set aside.
3. Set corn on grate directly over heat, grill covered turning occasionally, until well before serving. marked, about 10 minutes.
4. Transfer corn to a serving platter and brush with blue cheese mixture

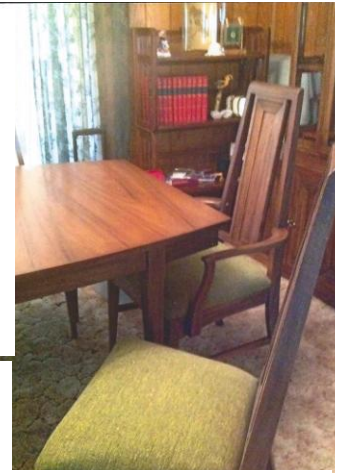
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China Closet,

Chairs



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Livingroom Set – ebony mahogany – reupholstered in 2009 – Couch, Rocking Chair, Straight Chair.

If interested, call June O'Hara, # 72, @631-369-3902