

SIDE DISH

Daddy K's Milk Boiled Corn on the Cob

20 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
25 min	15 min	10 min	8	\$0.98	204 kcal



The recipe Daddy K's Milk Boiled Corn on the Cob can be made in about 25 minutes. One portion of this dish contains approximately 4g of protein, 11g of fat, and a total of 204 calories. For 98 cents per serving, this recipe covers 6% of your daily requirements of vitamins and minerals. This recipe s...

Ingredients

- ☐ ¼ cup butter
- ☐ ¼ cup heavy whipping cream
- ☐ 8 servings water, or as needed to cover
- ☐ 8 ears corn on the cob, husks and silk removed
- ☐ 1 cup milk
- ☐ 1/3 cup white sugar, or more to taste

EQUIPMENT Pot, Aluminum foil, Tongs

Method

- 1 Bring water to a boil in a large stock pot; stir in milk, sugar, cream, and butter until sugar dissolves and butter melts. Gently place ears of corn into the mixture and reduce heat to low. Simmer corn until tender, 7 to 8 minutes.
- 2 Remove from the liquid with tongs and set aside under aluminum foil until serving time.

Nutrition per serving

204	4 g	11 g	27 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			6.2 g · 39% of daily needs
Fibre			1.8 g · 7% of daily needs
Sugar			15.6 g · 17% of daily needs
Sodium			84.6 mg · 4% of daily needs
Cholesterol			27.3 mg · 9% of daily needs
Vitamin C			6.2 mg · 7% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at [whatsheate.com/daddy-ks-milk-boiled-corn-on-the-cob-143933](https://www.whatsheate.com/daddy-ks-milk-boiled-corn-on-the-cob-143933)