

Everything BARBEQUE

Outfitting Backyard Chefs



Grilled Corn on the Cob

Corn on the cob – with husks still on
Salt and pepper
Butter (stick works best)
Aluminum foil

Directions

Gently pull back husks, leaving attached. Remove silks as best you can. Run butter stick up and down corn, lightly salt and pepper. Pull husks back around corn cob, then wrap in foil. Place on hot grill, cook for 15 to 30 minutes (corn won't burn too fast), turning occasionally. Be careful when unwrapping and unhusking corn. It will be hot.