

"Grilled Corn on the Cob"

SERVINGS & SCALING

Original recipe yield: 6 ears of corn

INGREDIENTS

- 6 ears corn
- 6 tablespoons butter, softened
- salt and pepper to taste

DIRECTIONS

Preheat an outdoor grill for high heat and lightly oil grate.

Peel back corn husks and remove silk. Place 1 tablespoon butter, salt and pepper on each piece of corn. Close husks.

Wrap each ear of corn tightly in aluminum foil. Place on the prepared grill. Cook approximately 30 minutes, turning occasionally, until corn is tender.

PREP TIME
10 Min
COOK TIME
30 Min
READY IN
40 Min



SUBMITTED BY: SUETEITSMA

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"This is an easy method for grilling corn on the cob. The corn will be very tasty and tender."