

## Grilled Corn on the Cob

Field Flicks | June 2004



For each ear of sweet corn, carefully peel back husks but do not remove. Remove and discard silks. Soak sweet corn and husks in a large amount of cold water about 1 hour. Drain; pat dry. Sprinkle with salt and pepper. Grill corn on rack of a covered grill directly over medium coals 25 to 30 minutes, turning and rearranging three times, until kernels are tender. Serve with melted butter. Plan 1 ear per serving.