

I get big pouty faces if I don't make this any time we cook on the grill.
Marie Rice
www.PartOfTheWhole.com

Grilled Corn On The Cob

Buy corn either still in the husk or partially in the husk. Soak partial-husk corn for at least 40 minutes in room temperature water. For corn still in the husk, you will need to soak it even longer.

Tear pieces of aluminum foil that are big enough to wrap around the corn cobs about 1-1/2 times. Make sure that there is at least an inch of foil on either end of the cob. Lay foil pieces shiny side up.

Place butter in the middle of each foil piece. I do this freehand with a spoon from a tub - so I probably put close to a tablespoon of butter on each foil piece. Shuck corn and place one in the center of each foil piece (atop the butter). Sprinkle pepper over each corn cob. Add a dollop of minced garlic on top of each corn cob. (Again, I do this freehand, so there's at least 1/4 teaspoon garlic on each piece.) Roll corn cob up in foil. Twist both ends of foil so that the melted butter doesn't drip out.

We happen to have a little swing shelf in the top of our grill, so that is where I place our corn cobs to cook. Place them as high in your grill as you can, and set grill on low heat. (Yes, I have a gas grill.) Let cook for about 30 minutes. Until you have determined the cooking time for your grill settings, take one corn cob off the fire and test for doneness.

When corn is done, unwrap (or let each person unwrap as they eat it). Warning - foil is VERY hot! Set out corn cob holders and enjoy. Corn cobs can also be cut in half to double the feeding ability for large crowds.