

Grilled Corn on the Cob

Servings: 4

Cook time: 15 minutes

Prep time: 5 minutes

Ingredients:

- 4 ears of corn, shucked and rinsed
- 3 tablespoons butter, melted
- Salt and pepper to taste

Directions:

Method 1: Grilling in the Husk (for juicier corn)

Step 1

Prepare the Corn: Peel back the husks, leaving them attached at the base. Remove as much silk as possible.

Step 2

Soak: Soak the corn in cold water for 15-30 minutes. This helps prevent the husks from burning.

Step 3

Grill: Preheat grill to medium-high heat. Place the corn on the grill and cook for 15-20 minutes, turning every 3-5 minutes, until all sides are cooked.

Step 4

Serve: Remove from the grill, peel off the husks, and serve with melted butter, salt, and pepper.

Method 2: Grilling Without the Husk (for more char)

Step 1

Prepare the Corn: Shuck the corn completely, removing all husks and silk.

Step 2

Grill: Preheat grill to medium-high heat. Place the corn directly on the grill and cook for 10-15 minutes, turning every few minutes, until lightly charred and cooked through.

Step 3

Serve: Remove from the grill and serve with melted butter, salt, and pepper.

Tips and Variations

- **High Spice it Up:** Add a pinch of chili powder, paprika, or cayenne pepper to the melted butter.
- **Herbed Butter:** Mix chopped fresh herbs like cilantro, parsley, or chives into the butter.
- **Elote Style:** After grilling, brush with mayonnaise or crema, sprinkle with chili powder, lime juice, and cotija cheese