

Bacon-Pepper Corn (Grilled)

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4 ears corn, husks removed
vegetable oil
Kosher salt (to taste)
pepper (to taste)
6 slices crisp cooked bacon,
finely chopped
4 tablespoons butter,
softened
coarsely ground pepper
pinch salt

Set the grill to medium-high heat.

Prepare the corn by brushing with vegetable oil.
Season with salt and pepper.

When the grill is hot, grill the corn, turning, until
lightly charred, about 8 to 10 minutes.

When the corn is done, in a bowl, toss the corn
with the butter to coat. Season generously with
coarsely ground pepper and a pinch of salt.
Press the bacon all over the corn.

Per Serving (excluding unknown
items): 716 Calories; 50g Fat
(58.4% calories from fat); 12g
Protein; 68g Carbohydrate; 10g
Dietary Fiber; 124mg Cholesterol;
522mg Sodium. Exchanges: 4 1/2
Grain(Starch); 9 Fat.