
Classic Grilled Corn

The Essential Southern Living Cookbook

Servings: 6

Start to Finish Time: 40 minutes

6 large ears (5 pounds) yellow or white corn with husks

1/4 cup butter, cut evenly into twelve pieces

3/4 teaspoon Kosher salt

1/4 teaspoon black pepper

Basil Butter with Parmesan (see recipe under "Condiments/ Butter")

Bacon with Ranch Drizzle (see recipe under "Sauces/ Cooking")

Honey Chipotle Glaze (see recipe under "Sauces/ Glazes")

Smoky barbecue Rub (see recipe under "Condiments/ Barbecue Sauces")

Preheat a gas grill to medium-high (400 to 450 degrees) on one side or push hot coals to one side of a charcoal grill.

Working with one ear at a time, grab the silks at the top of the corn with half of the silks in each hand. Slowly peel the silks down, one side at a time, peeling back all silks and husks in one motion. Discard the silks. Pull the husks together to form a ponytail-like handle. Tear off one small husk piece; use it to tie a knot around the husks to secure.

Coat the corn with cooking spray. Place on unoiled grates on the lit side of the grill. Hang the husks over the edge of the grill to prevent burning. Grill, uncovered, turning occasionally, until charred in spots, 15 to 16 minutes.

Remove the corn from the grill. Wrap individually in aluminum foil, excluding the husks, placing two butter pieces on each ear. Place the wrapped corn on the unlit side of the grill. Cover the grill to keep warm until ready to serve, at least 5 minutes or up to 30 minutes. Unwrap the corn; Sprinkle with salt and pepper.

Serve with your choice of Basil Butter with Parmesan, Bacon with Ranch Drizzle, Honey Chipotle Glaze or Smoky Barbecue Rub.

Grilled, Side Dishes

Per Serving (excluding unknown items): 68 Calories; 8g Fat (99.1% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 21mg Cholesterol; 313mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Fat.