
Lemon-Pepper Corn

Summer Cookout Cookbook

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TIPS and TRICKS:

To grill husked corn, cook on oiled grates over medium heat, turning, for 8 to 10 minutes.

To grill corn in the husk, peel back the husk slightly, remove the silk, then pull the husk back up. Grill over low heat for 12 to 15 minutes.

To boil corn, cook in salted boiling water for 3 to 4 minutes and then drain.

2 tablespoons butter, softened

2 tablespoons olive oil

grated zest of one lemon

1 teaspoon pepper

1/2 teaspoon Kosher salt

cooked corn ears, quartered

In a bowl, mix the butter, olive oil, lemon zest, pepper and salt. Mix well.

Place the quartered cooked corn ears in a large bowl.

Sprinkle the flavoring mixture over the ears. Toss to coat.

Grilled, Side Dishes

Per Serving (excluding unknown items): 447 Calories; 50g Fat (98.4% calories from fat); trace Protein; 1g Carbohydrate; 1g Dietary Fiber; 62mg Cholesterol; 1175mg Sodium. Exchanges: 0 Grain(Starch); 10 Fat.