

Grilled Corn

Ingredients

- 8 Corn
- 1 T Salt (plus 1 teaspoon)
- 4 T Unsalted Butter

Instructions

- 1.Pull the outer husks down the ear to the base. Strip away the silk from each ear of corn by hand. Fold husks back into place, and place the ears of corn in a large bowl of cold water with 1 tablespoon of salt for at least 1 hour.
- 2.Heat the grill to medium.
- 3.Remove corn from water and shake off excess. Place the corn on the grill, close the cover and grill for 15 to 20 minutes, turning every 5 minutes, or until kernels are tender when pierced with a paring knife.
- 4.Remove the husks and rub butter around each corn and sprinkle with salt.