

IOWA

GRILLED CORN ON THE COB

INGREDIENTS:

- 6 Ears of corn with husks
- 6 TBSP butter, softened
- Salt and pepper to taste



DIRECTIONS:

1. Preheat an outdoor grill for high heat and lightly oil grate.
2. Peel back corn husks and remove silk. Place 1 TBSP butter, salt and pepper on each piece of corn. Close husks. Wrap each ear of corn tightly in aluminium foil. Place on the prepared grill.
3. Cook approximately 30 minutes, turning occasionally, until corn is tender.

AWCCS United States of Food
<https://awccs.wildapricot.org/Recipes>