

Easy Grilled Corn on the Cob

Super easy, fun and yummy – this hot tender grilled corn on the cob is a summer favorite!

Yield:

6 servings

Ingredients:

6 ears of corn (in the husk)

Salt, pepper, and butter, for serving

Instructions:

1.
Rinse ears to remove any dirt, and then soak ears in cool water for 10-30 minutes. You can do this in a clean sink filled with water, or a large bowl of water.
2. While ears are soaking, preheat grill on high. Remove corn from water and pat or shake gently dry.
3. Place ears of corn on the grill and turn heat to medium. Grill for 15 minutes (lid closed). Turn ears once and grill 15 minutes longer (lid closed).
4. Remove ears from grill (use oven mitts or tongs!) and allow to cool for a few minutes. Peel back husks and break ear away from the husk. Serve hot with butter, salt, and pepper!



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This recipe is from Tammy's Recipes.