

## **Grilled Corn on the Cob**—6 Servings

**Did you know?** Grilling is a great way to prepare your corn and keep from adding heat to your kitchen.

6 ears corn

6 sheets aluminum foil

6 tablespoons butter

Salt and pepper, to taste

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

**Source:** Giant Book of Kitchen Counter Cures; Karen Cicero and Colleen Pierre, M.S., R.D.