

Grilled Fresh Local Corn On The Cob

(quick and easy)

INGREDIENTS:

4 ears sweet corn in the husk
6 tbsp. unsalted butter
3 tbsp. chopped flat leaf parsley
2 cloves garlic minced
4 tbsp. freshly grated
 Parmesan Reggiano
Salt and pepper to taste



- ♦ Set up grill and preheat to med/high
- ♦ Strip back the corn husks as you would peel a banana, exposing the kernels.
- ♦ Rinse off all silk from the corn. Bring husks together beneath the ear of the corn to make handle and tie back with string.
- ♦ Place a small sauce pan right on the grill. Add butter and garlic to cook for one minute then add chopped parsley. Set aside and keep warm.
- ♦ Lightly brush corn with a little of the butter combination and arrange on the grate, positioning ears in such a way the husks are away from the fire.
- ♦ Grill corn until the kernels are nicely browned on all sides, turning as needed.
- ♦ Remove from the grill and baste with remaining butter then roll in parmesan cheese.
- ♦ Plate and serve.

