



Grilled Corn on the Cob

Yield. 4 ears

Preparation time. 25 minutes

Cooking time. 20-25 minutes

Ingredients

4 ears fresh sweet corn

6 to 8 tablespoons of butter or (blend of corn oil and butter)

4 loosely packed tablespoons chopped fresh tarragon, minced or other herbs such as thyme, oregano, rosemary, basil

Method

- 1) Preheat grill to medium high.
- 2) Remove husks, pull off the corn silk; wash corn in cold water
- 3) Melt the butter in a saucepan over a medium low heat. Add chopped herbs, mix to cover herbs; set aside for 15 minutes to infuse.
- 4) Put the corn on grill about 20 minutes before everything else is ready.
- 5) Rest the ears between the bars of the grates so you can roll them from groove to groove. Leave 2-4 grooves between ears for easy rolling.

6) Brush them lightly with the tarragon butter to avoid flare ups. If you have a Flare Up: Move corn to another part of grill; close lid.

7) Grill over direct heat for about 4-5 minutes until *some* of the kernels get toasty golden but not burned.

8) Roll ears of corn a couple of grooves, about 1/4 turn, and brush them again. Keep browning, turning, and brushing completing all sides.

You can serve with butter and salt, but encourage guests to try them directly from the grill as they might not need additional seasoning and butter.

If you want to try Mexican Grilled Corn

In Mexico and Central America they use a mayo and cheese topping.

Makes. Enough for 4 ears

Preparation time. 10 minutes

Ingredients

1/4 cup mayonnaise (not Miracle Whip)

2 teaspoons lime juice

1/2 teaspoon chipotle or other hot pepper powder (not flakes)

2 pinches of salt, more or less to taste

***Optional.** Add 1 tablespoon Dijon mustard.*

***Optional.** Finely grate 1/4 cup queso blanco, a simple fresh Mexican cheese, and sprinkle it on top of the mayo.*

Method

1) Mix all the ingredients.

2) Strip and wash the corn. Grill the same way, but don't brush it with oil.

3) Serve the corn, and with a brush, slather it with the mayo mix.

About the Recipe: Grilled corn is chewier and lightly caramelized with a deep corn flavor. This corn was picture perfect and it didn't need any extra butter or salt. This recipe is a keeper.

Meathead's Note: Don't soak the corn as this steams it. Also, his favorite is butter with a hint of tarragon.

Recipe from: Recipe from: Goldwyn, Meathead. *The Science of Great Barbecue and Grilling*. New York: Houghton Mifflin Harcourt, 2016;