

Sweet corn grown today is much different than the corn grown 20 years ago. Whereas then it most likely required boiling for some 20 minutes before becoming tender, the corn varieties today such as Silver Queen, Butter & Sugar or Honey & Cream need only be boiled or cooked on the grill just until they are piping hot.

Here are some guidelines for cooking fresh corn on the cob on the grill:

- If the ears have many layers of husk on them, peel off only the outer husks, leaving a few inner layers intact.
- Soak the whole cobs in a pot of cold water for about 15 minutes. The extra moisture will steam the corn inside the husks.
- While the corn is soaking, prepare a gas or charcoal grill leaving a portion reserved for indirect heat cooking.
- After soaking, remove the corn from the water, shaking off any excess water.
- Pull the husks back enough to remove the silks, which are discarded.
- Reposition the husks back over the kernels and tie each ear with a piece of loose husk or a piece of twine.
- Place the prepared ears of corn on a medium heat grill. With tongs, rotate the corn as needed to keep it from getting charred too much on one side. After a couple of turns, place the corn on the indirect heat of the grill and close the cover.
- Allow the corn to continue cooking slowly for another 5-10 minutes. Don't overcook as the corn or it will become mushy
- With a pair of tongs, remove the corn from the grill.
- Grasping one end with an oven mitt or dish towel, peel down the husks and quickly tie them off with a piece of husk, creating a handle.
- Serve with compound butter and enjoy!

