

# Grilled Street Corn

Corn on the cob meets grill. It's a match made in heaven. This recipe for grilled sweet corn will take your grilling game to a whole new level. Grab some fall corn and get to work, your dinner guests will thank you.

**Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary**

Yield: 8 people

Prep time: 10 Minute Prep (shucking and peeling)

Total time: 10-12 Minutes Cook Time

## Ingredients

Measure	Ingredient	Prep Notes
8 ea	Corn, on the Cob	Shucked, soak in warm water for 1hr
Taste	Butter, Salted – COLD	Place butter in The Butter Mill
½ tsp	Rub a Dub, 5280 Culinary	

## Prep Directions:

- Soak shucked and peeled corn in warm water for 60 minutes prior to grilling, remove from water and go directly onto the hot grill

## Cooking Directions:

- *Preheat Grill, Smoker or Charcoal Grill to 400 Degrees*
- Place the soaked corn onto the grill grate, close the lid and let cook for 2-3 minutes
- Open the lid and rotate the corn to the next side
- Continue this process until all sides have been roasted/grilled and or charred to your liking
  - Total cooking time should be about 10-12 minutes depending on desired doneness
- After all sides are roasted/grilled
  - Remove from the Grill and place onto a platter
  - Serve with Rub a Dub for the seasoning
  - Serve with a nice ice cold butter mill loaded with salted butter

## Products Used:

- Butter Mill **Ace Sku #**
  - Available at your local Ace Hardware or online at [www.thegrommet.com](http://www.thegrommet.com)
- Rub A Dub – 5280 Culinary **Ace Sku # 8562050**
  - Available at your local Ace Hardware or online at [www.Acehardware.com](http://www.Acehardware.com)