Corn on the Cob – Tips and Advice

Time to enjoy that amazing Traeger flavor with your sweet corn. This fast and easy recipe will have you wiping butter off your shirt in no time. We are not responsible for any laundry bills ☺ Happy Cooking, Chef Jason

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

##### **Yield:** 4 people

##### **Prep time:** 5 Minute Prep

##### **Total time:** 16-20 Minutes Cook Time

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 4 ea **Corn, on the Cob Shucked, soaked**

### ½ tsp **Salt, Kosher or Sea**

### ½ tsp **Pepper, Black Cracked or Ground**

### ½ Stick **Butter, Unsalted**

# Preparation:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer’s instructions before using grills, or any cooking tools

Clean out Traeger as needed and change drip tray liner (if applicable)

Fill pellet hopper with Reserve Blend Pellets

Set Traeger to 425˚ F, hit enter and hit ignite

While Traeger is heating up:

Shuck ears of corn and remove silks

Soak ears of corn in warm water for 10 minutes prior to grilling

Place the ears of corn on the hot grill with about 2” space in between each cob

Turn the ears every 4-5 minutes

Total cook time should be around 16-20 minutes (depending on desired doneness)

At the 16 minute mark, test corn for doneness and cook longer if desired

Fully cooked corn will have some light color and the kernels of corn will be juicy and burst if pushed on too hard

Using Tongs, Remove the ears of corn from the grill and place onto a cookie sheet

Baste with butter and season to taste with salt and pepper

# Grills / Grill Gear Used:

* Traeger Timberline, Large **Ace Sku # 8037251**
* Reserve Blend Pellets **Ace Sku # 8015887**
* GrillMark Basting Pot **Ace Sku # 8370462**