



### Step 1

Carefully peel back husks, leaving corn attached at the base. Remove the silk from each ear, discard. Fold the husk back up to cover the kernels. Use a piece of the husk to tie the other husks together at the top

### Step 2

Place ears in a large pot and submerge in cold water for 5 minutes, use something to weigh them down such as a plate



### Step 3

Remove from the pot and place directly onto the hot grill grates – no need to shake off the water



### Step 4

Grill at 450°F to 500°F for 15 mins, keep the grill closed and turn every 5 minutes or until husks are charred.

### Step 5

Remove from the grill - carefully peel back the husks and chop the base off. Grill the kernels directly on the grill for 10 mins to get a good char, rotating regularly.



### Step 6

Remove from grill - melt butter over the corn.

On the blog

**Charred  
corn,  
mango +  
green  
pepper slaw**

