



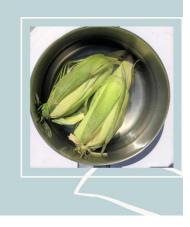




Step I

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







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.

