

## **Corn on the Cob, Grilled**

Corn on the cob, with husk and silk removed

Olive Oil

Salt and Pepper to season

Butter, if desired

1. Start your fire or preheat your gas grill on high.
2. Drizzle the corn with a little olive oil.
3. Place the corn directly on the grill grate over high heat.
4. Grill for about 10 minutes, rotating the corn as needed to keep it from getting charred too much on one side. What you are looking for is enough time to lightly blacken some of the kernels. Don't overcook the corn, however, or it will become mushy. You'll know when you've gone too far if the corncob flexes easily in your hands.
5. After grilling the corn, season with salt and pepper and a slather of butter if desired. For a twist, sprinkle Old Bay seasoning on the grilled corn, which calls to mind the corn cooked in crab boil.

Source: Internet search: The BBQ Report, Grilling Corn on the Cob

Comments: When we were anchored in Prevost Harbor on Stuart Island in the Washington San Juan Islands in June, 2008, we had some corn on the cob that we needed to cook and eat before entering Canada (Canada Customs regulations prohibit bringing corn on the cob into Canada). We wanted to barbecue it to conserve water, but all the recipes in my on-board cookbooks called for barbecuing corn on the cob with the husk on...and I had already stripped off the husk at the grocery store. An Internet search on my new BlackBerry phone found this recipe...it was so cool to be able to use the Internet when we were in a remote anchorage! We found this recipe easy to prepare and cook, and we really like the way the corn comes out!