

Grilled Corn on the Cob

2 tbs softened butter or margarine
2 tbs Dijon mustard
1 garlic clove, minced
1/2 tsp black pepper

Gently loosen the husks from 4 plump ears of corn without peeling them back completely. Soak ears in cool water for at least half an hour. This will allow them to absorb a good bit of moisture so they don't scorch when grilling.



Mix all ingredients. Peel back (but do not remove) the husks. Remove and discard the corn silk. Rinse the exposed ears thoroughly, then spread with mustard mixture before wrapping the ears back in husks. Place on medium-hot grill for 20-25 minutes, turning frequently so that husks don't catch on fire. The soaking should help prevent this, plus it will steam the ears a bit. Wait until the end of the grilling session, after coals have mostly burned down, to cook the corn. Keep cooking them until they're tender. Serve warm.

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