



AW SHUCKS GRILLED CORN

6 corn on the cob, unshucked

1 cup melted butter or olive oil

1 tsp. dried dill

1 tsp. brown sugar

1/2 tsp. garlic powder

fresh ground pepper

We usually soak the corn in salt water for several hours to get the shucks moist. (add 2 Tbs. salt to 1 gallon of water).

Add spices and sugar to melted butter or olive oil and whisk to thoroughly mix in flavors.

Peel the shucks back, one at a time, until most of the corn is exposed and then remove the silk. With a pastry brush lavishly coat the corn with the spiced butter or olive oil.

Carefully close the shucks around the seasoned corn, sealing the end with a piece of soaked twine. Grill the corn over hot coals or high gas burners on the grill, turning frequently, until done, about 30 minutes. The shucks will often turn dark/black but will protect the corn. Carefully peel off the shucks and pass around. Have more melted spice butter available to brush on at the table with a pastry brush.

Serves 6

