



CORN MARINATED IN MILK

- 6 ears of corn, with husks
- 1 gallon of milk
- 1/4 cup sugar
- 1 teaspoon salt
- 1 teaspoon black pepper

Remove the corn silk leaving the husks on the corn.

Place the ears of corn in a large (1 or 2-gal. size) re-sealable plastic bag and pour in the milk.

Sprinkle with the sugar, salt, and black pepper, and rotate the cobs by shaking and turning over the bag, so each ear is covered.

Marinate for one hour at room temperature.

You can then remove the corn from the bag, drain it briefly and grill directly on a hot part of the grill, rotating the corn when the bottom side becomes charred, until all the cobs are black all over (about 15 minutes).

Or you can pour the marinade and corn into an ovenproof pan and poach the corn on the grill over direct heat for about 20 minutes.

Either way is delicious.

Serves 6

