



## #26

# CORN THREE WAYS

There are a number of ways to grill corn on the cob. These three all start off the same, by soaking the corn in hot water for 45 minutes. That tempers and hydrates the corn, and in the case of husk-on corn, it also creates a steaming effect.

### Husk On

- 1 Soak ears of corn, husks on, in hot tap water for 45 minutes.
- 2 Set up your kamado for direct heat and preheat it to 400°F.

- 3 Remove the corn from the water, shake off the excess, and place it on the main grate. Cover and cook for 20 to 25 minutes, turning every 3 to 5 minutes.
- 4 When the husks are charred, take the corn off the grill, remove the husks and silk, and serve.

### Husk Off

When grilling corn this way, I like to actually keep the husks attached to the corn but pulled back and tied to create a fun handle. To keep the “handles” from burning, you

can spend your hard-earned money on a fancy stainless steel skewer heat shield or you can just make your own by cutting an aluminum pan in half as shown below.

- 1 Peel the husks back and tie with kitchen twine. Remove the silks and soak the corn in hot tap water for 45 minutes.
- 2 Set up your kamado for direct heat and preheat it to 400°F.
- 3 Remove the corn from the water, shake off the excess, and place it on the main grate.



Cover and cook for 10 to 12 minutes, turning every 2 minutes. If you hear a kernal pop, it's time to turn again, even if the 2 minutes aren't up.



- 4 Brush with butter and season with sea salt during the last few minutes. When the corn is fragrant, the kernels are tender to the touch, and some of the kernels have charred, the corn is ready to take off the grill and serve.

# BUTTER-BRAISED CORN

Our family's favorite way to cook corn is to butter-braise it on the grill. It's tender and buttery, and it stays warm while you grill your proteins.

Serves: 4   Prep Time: 55 minutes, including soaking   Grill Time: 25 minutes, including resting

4 ears corn, husks and silks removed

¼ teaspoon chili powder

½ cup (1 stick) unsalted butter

¼ teaspoon dried parsley

1 tablespoon garlic salt

- 
- 1 Soak the corn in hot tap water for 45 minutes.
  - 2 Set up your kamado for direct heat and preheat it to 400°F.
  - 3 Place an 8 x 8-inch stoneware or other pan on the grate and add the butter, garlic salt, chili powder, and parsley.
  - 4 Place the corn on the grill, close the lid, and cook for 8 minutes. Every 2 minutes, roll the ears in the melted butter and put back on the grill.
  - 5 After 8 minutes, return the corn to the pan, remove from the grill, and cover tightly with aluminum foil.



Allow to rest for 15 minutes before serving.