



Grilled Corn on the Cob

Yield: 6 servings

4th of July would not be the same without Corn on the Cob. This is so good you don't need butter.

6 large ears of corn
1 small bunch tarragon
1 small bunch thyme
1 small bunch rosemary

1. Peel one side of the corn back away from the cob without removing it completely and loosen the remaining husk. Do not remove the silk. Stick branches of the herbs against the kernels and smooth back the husk to the original shape.
2. Remove the grill and place the corn directly on the coals of lava rocks for 2-3 minutes. Cover the grill with a foil tent, to trap the heat in.