

Grilled Corn on the Cob

Grilling corn is simple and packed with flavor.

BBQ Grill

Yield: 6 servings

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

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.

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