



## **Grilled Corn on the Cob**

### **Serves 2**

2 Ears of Corn, De-silked with husks tied on one end  
1 Tbsp Butter  
2 Tsp Up North Grilling

### **Preparation:**

Preheat the grill to medium high heat.

Tie the husk of the corn with twine essentially making it a handle. Make sure that the corn is really fresh so that the husks are green, if they are dry remove entirely or they will go up in flames...

Butter each piece of corn with 1/2 tbsp butter. Sprinkle each with 1 tsp Up North Grilling.

Grill for about 10-12 minutes, turning every 3 minutes to ensure even cooking. You want the corn to caramelize and turn golden brown.

Now you can eat them the way they are using the husk as a handle, or cut the corn off the cob to use in other recipes.

I hope you enjoy this super simple recipe as much as my family does.