

# MOURAD'S GRILLED CORN



## DIRECTIONS

Corn on the grill is so delicious it needs no butter or salt or any other additions when served as a side dish. A lime or lemon vinaigrette and fresh cilantro will turn it into a nice salad. If you're planning a long hike or run the next day, corn is perhaps the best car you can load up on to fuel our muscles the next day.

So let's grill it!

### Instructions:

Place half a dozen whole ears husk and all on a hot grill (425 plus). Rotate until blackened on all sides (12 to 15 mins). Let cool enough the you can handle to clean the husk off. Return to the grill for a couple of minutes; rotating again to achieve some charring and burn the corn silk off.

Snap the ears in two. Use a chef's knife to share the corn off the cob and enjoy!

## SHOPPING LIST

Half dozen whole corn including husk