

## Grilled Corn



### Ingredients:

- 4 ears of Corn, husks & silk removed
- 3 tbsp Butter
- 1 Jalapeño, finely chopped
- 1 Garlic clove, minced
- Kosher Salt and fresh cracked Pepper

### Directions:

- Preheat your grill on the high setting.
- Wrap the corn cobs in aluminum foil.
- Cook on hot grill for 15 minutes, turning occasionally.
- Remove from heat.
- Allow to cool for several minutes.
- Meanwhile, melt butter in a small sauce pan.
- Once melted add Jalapeño and garlic and cook for 3 minutes or until Jalapeño is softened.
- Once corn has cooled enough to handle it, remove the aluminum foil.
- Holding the corn upright, use a sharp knife to cut the kernels from the cob.
- Note:** I would do this into a bowl so you don't have kernels flying everywhere. I learned the hard way.
- Once all of the kernels are cut from the cob, toss them with the butter mixture.
- Sprinkle with salt and pepper and serve.