

## Grilled Corn



### Ingredients:

- 8 ears of corn
- Large bowl of water
- 1 tablespoon salt

### Directions:

1. Heat grill to medium.
2. Pull back corn husks and remove silks.
3. Replace corn husks.
4. Soak ears of corn in salted water for 10 minutes.
5. Remove from water and place on preheated grill. Close grill cover.
6. Grill 15 minutes, turning every 5 minutes.

Makes 8 servings.



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