
Bacon-Wrapped Corn

Summer Cookout Cookbook

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Servings: 4

TIPS and TRICKS:

To grill husked corn, cook on oiled grates over medium heat, turning, for 8 to 10 minutes.

To grill corn in the husk, peel back the husk slightly, remove the silk, then pull the husk back up. Grill over low heat for 12 to 15 minutes.

To boil corn, cook in salted boiling water for 3 to 4 minutes and then drain.

4 ears corn

8 slices bacon

Wrap the ears of corn with two slices of bacon each. Wrap each ear individually in foil.

Grill over medium-high heat until the bacon is crisp, about 15 minutes per side.

Side Dishes

Per Serving (excluding unknown items): 150 Calories; 7g Fat (40.7% calories from fat); 7g Protein; 17g Carbohydrate; 2g Dietary Fiber; 11mg Cholesterol; 216mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1 Fat.