

Corn on Cob Roasted Camp Corn

Southern Living Best Barbecue Recipes - June 2011

Servings: 6

Preparation Time: 30 minutes

Grill Time: 24 minutes

6 ears fresh yellow corn with husks

1/4 cup butter

1 teaspoon dried basil

1 teaspoon sweet pepper sauce

1/2 teaspoon Creole seasoning

1/4 teaspoon pepper

Preheat grill to 400 to 500 degrees (high) heat.

Remove the heavy outer husks from the corn. Pull back (but do not remove) the inner husks.

Remove and discard the silks. Rinse the corn and dry with paper towels. Set aside.

Melt the butter in a small saucepan over low heat.

Stir in the basil, pepper sauce, Creole seasoning and pepper, stirring until blended.

Brush the corn evenly with the butter mixture. Pull the husks back over the corn.

Grill the corn, covered, for 24 minutes, making quarter turns every 6 to 7 minutes.

Pull back the husks before serving.

Per Serving (excluding unknown items): 69 Calories; 8g Fat (96.9% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 21mg Cholesterol; 96mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 0 Other Carbohydrates.