



Gammy's House Recipes

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Honey Grilled Corn On The Cob

Ingredients:

8 fresh ear sweet corn
8 tbsp. room temperature honey
8 tbsp. Olive Oil
1 clove crushed, minced garlic

Directions:

Clean and remove husks and silks from the corn. Cook in a pan of boiling water for 10 minutes or until tender. Drain the corn and pat dry with paper towel. Whisk together the honey, oil and garlic. Place the cooked corn on a heated grill and brush with the glaze, turning frequently as you glaze. Do this for about 1-2 minutes until the corn is glazed and browned.