

Our State eats

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Grilled Corn on the Cob

Corn:

- Fresh ears of corn, husks on
- Olive oil
- Butter

Preheat gas or charcoal grill to medium-high heat.

Remove heavier outer husks from ears of corn. Peel back remaining layers of husks, leaving them attached. Remove silks with damp paper towels. Using strips of discarded husks, tie inner husks together, leaving corn exposed.

Brush corn with olive oil. Place onto heated grill so that tied husks hang over the edge of the grill to prevent them from burning. Grill over direct heat for about 15 minutes, turning every 5 minutes. Serve hot with butter and rosemary citrus salt.

Fresh Rosemary Citrus Salt:

- Zest of 1 lemon
- Zest of 1 lime
- Zest of 1 orange
- ½ cup flaked salt, such as Maldon
- 1 tablespoon finely chopped fresh rosemary

Zest fruit onto paper towel and let air dry overnight. Add to salt and rosemary. Serve from saltcellar with grilled, buttered corn.



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