

Grilled Corn on the Cob

Ingredients:

- **6 fresh ears of corn on the cob**
- **2 Tablespoons butter or margarine**
- **2 teaspoons lemon juice**
- **1 teaspoon fresh barbecue herbs (rosemary, sage and thyme), chopped**

Preparation:

Peel back husks of corn, but do not remove.

Remove silk from husks. Pull husks back around corn and soak for at least one hour in a pot of cold water.

Drain, shaking excess water from corn. Tie the husks close with wet kitchen string.

Grill corn with the husks intact on an uncovered grill directly over medium-hot coals about 25 minutes, or until tender, turning several times.

Carefully remove strings and husks.

Meanwhile, in a small saucepan, combine margarine or butter, lemon juice and herbs. Heat until margarine is melted. Brush mixture over corn before serving.

