



## Ingredients for grilled corn on the cob

Grilled corn is so easy: you only need two ingredients! And then of course, the sauce of your choice (see below). Here's all you need for the best grilled corn on the cob:

- **Corn on the cob: ripe and in season!** There's nothing worse than bland, tasteless corn. Only make this when corn is juicy and seasonal.

- **Oil:** Using a neutral oil like grapeseed, vegetable or sunflower is nice to keep the flavor palate neutral, but you can also use olive oil.

## How to grill corn (basic steps)

The best way to cook grilled corn on the cob is right on the grill grates: without the husk! That's right: no foil, no husk: just bare corn kernels. It makes the best char marks and comes out tender and crispy.

- **Preheat the grill to medium high:** that's 375 to 450 degrees.
- **Husk the corn** or tie back the leaves to make a handle (see below).
- **Grill the cobs directly on the oven grates** for 12 to 15 minutes, turning until blackened on all sides. \*Want to grill it in foil? It takes 20 to 25 minutes. [Click here.](#)

**Got a smoker?** Try [Smoked Corn on the Cob.](#)

## Tie back the husk to form a handle!

For our grilled corn on the cob, we take it even a step further than most recipes. **Instead of pulling off the husk, tie it back to form a makeshift handle for eating it!** This makes the messy job of eating corn on the cob a breeze. You don't have to do the tie-off method: you can also simply husk the corn. But it's a fun feature when you have the time! Here are a few tips for this method:

- **Be patient!** This method takes a little longer, but it's worth it. It takes about 15 minutes for 8 cobs of corn.
- **Start with the outer-most leaf.** Pull down the outer-most leaf first. Then keep pulling down one leaf at a time, gradually working your way around the corn.
- **Cracks are ok.** You may notice some leaves crack when you pull them back: that's completely ok! Just keep pulling the remaining leaves — it doesn't have to be perfect.