



Makes 8 ears corn
Preparation Time: 15 minutes
Cook Time: 1 hours 20 minutes

INGREDIENTS:

8 ears fresh sweet corn on the cob

Optional seasonings: sea salt, freshly ground black pepper, Tajín seasoning, steak seasoning, nutritional yeast, togarashi seasoning, everything bagel seasoning, garlic salt, or hot pepper sauce

Perfectly Tender Grilled Corn on the Cob

No **cookout** is complete without grilled corn on the cob, and we have an easy hack for ensuring you get great results. After removing the silks but not the husks, soak the **corn** in cold water for an hour before grilling to ensure the kernels are plump and tender. Then grill them in their husks. If you can't find ears in husks or don't have time to soak them first, wrap each cob in foil and grill as directed. While they're incredibly tasty on their own, the real fun of eating corn on the cob comes from the seasonings you choose to sprinkle on them. Spicy Tajín, savory everything bagel seasoning, or cheesy **nutritional yeast** are all great options for upping the flavor of your favorite BBQ side dish.

Tip: To make this recipe gluten-free, be sure to only use certified gluten-free seasoning blends and sauces.

For more corn recipe, check out these tasty ideas:

- [Chickpea and Corn Fritters with Tomato-Corn Chutney](#)
- [Classic Vegan Cornbread](#)
- [Grilled Street Corn Pizza](#)
- Or take a look at our full [collection of corn recipes](#)

By Ellen Boeke

- 1 Peel back husks and remove silks from corn. Pull husks back up around corn. Place in a bowl or pan and cover corn with cold water. Soak for 1 hour. Remove corn from water and tie husks closed at the tops with strips of husks or 100% cotton kitchen string.
- 2 Grill corn, covered, over medium 25 to 30 minutes or until tender, turning occasionally. Remove husk strips or string and pull down husks to eat. Season as desired.