



SMOKED GRILLED CORN ON THE COB RECIPE

THIS SMOKED GRILLED CORN ON THE COB RECIPE COMBINES SWEET SUMMER CORN WITH RICH BUTTER AND HANDCRAFTED SMOKED SEASONINGS FOR AN EASY SIDE DISH THAT'S BURSTING WITH FLAVOR. WHETHER YOU'RE GRILLING STEAKS, BURGERS, CHICKEN, PORK CHOPS, OR BARBECUE RIBS, THIS SIMPLE RECIPE BELONGS AT EVERY BACKYARD COOKOUT.



				
PREP TIME 10 MIN	COOK TIME 20-25 MIN	TOTAL TIME 30-35 MIN	SERVINGS 4	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1: PREPARE THE GRILL

- PREHEAT YOUR GRILL TO MEDIUM-HIGH HEAT (ABOUT 375–400°F).
- CLEAN AND LIGHTLY OIL THE GRILL GRATES.

STEP 2: PREPARE THE CORN

- REMOVE THE HUSKS AND SILK FROM EACH EAR OF CORN.
- LIGHTLY BRUSH EACH EAR WITH SOFTENED BUTTER.

STEP 3: GRILL THE CORN

- PLACE THE CORN DIRECTLY OVER THE HEAT.
- COOK FOR 20–25 MINUTES, TURNING EVERY FEW MINUTES UNTIL ALL SIDES DEVELOP LIGHT CHAR MARKS AND THE KERNELS BECOME TENDER.

STEP 4: SEASON

- REMOVE THE CORN FROM THE GRILL.
- BRUSH WITH ANOTHER LIGHT COATING OF BUTTER.
- SPRINKLE GENEROUSLY WITH:
 - APPLEWOOD SMOKED SEA SALT
 - HICKORY SMOKED PAPRIKA
- FINISH WITH PARSLEY OR PARMESAN IF DESIRED.
- SERVE IMMEDIATELY.

SMOKEHOUSE KITCHEN TIPS:

- FRESH SWEET CORN PRODUCES THE BEST RESULTS.
- ROTATE FREQUENTLY FOR EVEN COOKING.
- BUTTER THE CORN AFTER GRILLING FOR MAXIMUM FLAVOR.
- FINISH WITH SMOKED SALT JUST BEFORE SERVING FOR THE BRIGHTEST SMOKY TASTE.
- DON'T OVERCOOK—THE KERNELS SHOULD REMAIN JUICY.

INGREDIENTS

- 4 EARS FRESH CORN, HUSKS REMOVED
- 4 TABLESPOONS BUTTER, SOFTENED
- APPLEWOOD SMOKED SEA SALT
- HICKORY SMOKED PAPRIKA
- FRESH PARSLEY (OPTIONAL)
- FRESHLY GRATED PARMESAN CHEESE (OPTIONAL)

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- APPLEWOOD SMOKED SEA SALT
- HICKORY SMOKED PAPRIKA

WHAT TO SERVE WITH

- SMOKED BOURBON PULLED PORK
- SMOKED TURKEY BREAST
- DOUBLE SMOKED HAM
- STUFFED PORK LOIN
- GRILLED RIBEYE STEAK
- BURGERS
- BBQ CHICKEN
- LOADED BAKED POTATOES
- COWBOY POTATOES

RECIPE VARIATIONS

- MEXICAN STREET CORN (ELOTE)
- GARLIC PARMESAN GRILLED CORN
- CAJUN GRILLED CORN
- CHILI LIME CORN
- HERB BUTTER CORN
- BACON PARMESAN CORN