

TIPS ON COOKING SWEET CORN OVER FIRE

Roasted Sweet Corn is a special later summer treat in Minnesota! While boiled sweet corn is the common tradition and serves to showcase the intense sweetness, roasting Minnesota grown corn over fire enhances the flavor adding depth and a complimentary smokiness. Here are a few tips on roasting corn.

- **Remove the silks**- pull back the husks without removing, then remove the silks by hand or using a gentle vegetable brush like a mushroom brush, then pull the husks back over the corn
- **Soak the Corn**- once you've removed the silk and re-wrapped the corn in it's husks, submerge in water for 15-20 minutes, up to an hour. You can use your sink or a cooler filled with water to soak a large volume of corn.
- **Medium Hot Grill**- Heat your coals to a medium heat, lay corn evenly over the grate, avoiding any known 'hot spots', grill your corn for about 20 minutes, turning periodically as the husks begin to char
- **Glaze** - if you like a glaze on your corn, grill with husks on for about 12-15 minutes, then using a tongs or grill gloves carefully pull back the husks, placing the ears directly on the grate. Brush the corn with a glaze of your choosing – and cook another 5-7 minutes, turning frequently and brushing with more of the glaze.
 - Sesame Oil, ginger, lime, salt and Sriracha and honey
 - Garlic, basil, olive oil, lemon juice
 - Paprika, cayenne pepper, brown sugar, s&p
 - Maple Syrup, chipotle pepper, garlic, s&p
- **Over the Campfire** – create a bed of hot embers away from the direct flames, lay your corn, wrapped in husks, tightly in the bed of embers, and roast for about 12 minutes turning once.