

Grilled Corn (makes about 4 to 6 serving)

Grill or broil corn for a sweeter taste!

Kitchen tools:

1 roll of aluminum foil

1 large metal pan

Ingredients:

4 to 6 fresh corn on the cob

What to Do:

1. Run corn under cold running water. Wrap each corncob in aluminum foil.
2. Place on heated grill or place pan and put in the oven on broil.
3. Cook for about 15 minutes. Take corn away from heat source. Unwrap aluminum foil and place corn back on heat source until slightly brown. Remove from heat.
4. Serve and enjoy!

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