

GRILLED CORN ON THE COB



INGREDIENTS

Corn on the cob (*As many ears as you would like*)

Earth Balance® Natural Buttery Spread – Soy Free

Seasoning (i.e. Celtic sea salt, pepper, OR chili powder and lime)

1. Trim the corn and make sure there is not excess husk or stem.
2. Soak the corn (in its husk) in water for 30 minutes.
3. Preheat the barbeque to medium heat.
4. Place the soaked corn in its husk on the barbeque. Turn the corn every 3-5 minutes for a total of 15-20 minutes.
5. Remove the corn from the barbeque and allow it to cool until it is cool enough to shuck.
6. Once shucked spread the Earth Balance® Natural Buttery Spread over each ear of corn.
7. Season immediately. The Earth Balance® Natural Buttery Spread will add wonderful flavor and will also help the seasoning stick to the corn.
8. Serve.