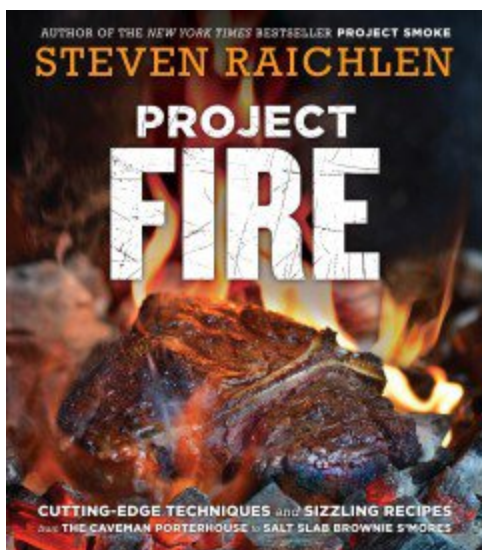


What's cooking? Good booking!



Recipe below is from:

Project fire: cutting-edge techniques and sizzling recipes from the caveman porterhouse to salt slab brownie s'mores

by Steven Raichlen

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Firemen's Corn

Advance Prep: 4 to 8 hours for soaking the corn

Ingredients

1/2 cup sugar
Coarse salt (kosher or sea)
8 ears sweet corn in the husk

8 tablespoons (1 stick) butter, melted
Freshly ground black pepper
Cayenne pepper (optional)

RECIPE STEPS

Step 1: Combine the sugar with 1/2 cup of salt and 1 gallon of water in a large pot or clean bucket and stir until the salt and sugar dissolve. Cut off the stems and 1/4 inch of the tip of each ear of corn and remove any protruding silk. Place the ears in the brine, stem end up. Let the corn soak for at least 4 hours or as long as 8 in the refrigerator. If the corn won't fit in the refrigerator, keep it cold with bags of ice.

Step 2: Set up the grill for direct grilling and preheat to as hot as possible.

Step 3: When ready to cook, place the soaked corn on the hot grate and grill until the husks are charred and blackened, 5 to 8 minutes per side (20 to 32 minutes in all).

Step 4: Wearing clean gloves or using a stiff bristled brush, strip the charred husks off the corn. Roll each ear of corn in the melted butter, season with salt, black pepper, and cayenne, if using, and serve at once.

Yield: Makes 8 ears; serves 4 to 8

RECIPE TIPS

One novel and extremely effective way to grill corn in the husk is directly on the embers. When the coals glow orange, rake them into an even layer and arrange the ears of corn on top. This method gives you fool-proof charring and a super smoky flavor. It will take 2 to 3 minutes per side (8 to 12 minutes in all).