

PyroDust Grilled Corn

Side Dish

INGREDIENTS:

Corn on the cob

Softened Butter

PyroDust



DIRECTIONS:

Prep the corn by pulling back the husk, making sure to leave attached at the base of corn. Remove Corn silk, wet the husk thoroughly.

Using the softened stick of butter; coat the corn kernels in a generous amount of butter. Apply a heavy dusting of PyroDust BBQ Dry Rub in your favorite heat level.

Carefully pull the husk back down over the corn, wrap in foil crimping the ends tightly. Cook over indirect heat for 30 to 45 minutes.

Carefully unwrap and remove the husk, add more butter if desired.

TIP:

Leftovers can be reheated in the oven; 30 minutes at 350 degrees