



The Savory Supe

By **Scottie Hines, CGCS**
Windsong Farm Golf Club



As we approach summer and grilling season is well under way, it won't be long until the local sweet corn is ready to go. One of my favorite ways to cook corn on the cob is by grilling.

This recipe comes from a pal of mine, Paul Schneider:

Ingredients:

- Corn on the Cob
- Fresh Bacon
- Salt and Pepper

Take the ears of corn and remove one outside husk from each. Set this aside; it will be needed later. Pull the husks back but do not remove them. Remove all the silk. Soak the corn in salt water for approximately one (1) hour. Season the corn to your taste with salt and pepper. Starting at the bottom (husk end) of each

Grilled Corn on the Cob with Bacon



ear, carefully wrap the strips of bacon around the corn. As a strip is added, pull the husk back up to help hold the bacon in place. Do this until each ear is totally

wrapped in bacon. Take the one husk that was set aside earlier and wrap it around the outside of the husks, toothpick in place to hold closed. Place the completed ears on the grill on low to medium heat. Turn every 10 minutes for 40 minutes. Remove the husks and serve!

Paul likes to remove the husks and cook the bacon a little longer to get it crispier. If you like crispy bacon this may be your way to go. I like the thick cut, peppered bacon best.

For a different approach try seasoning the corn with your favorite spices: garlic powder, onion powder, brown sugar, Worcestershire, horseradish, Italian spices or anything else prior to the bacon wrap.

Enjoy the summer and happy grilling!

- *Scottie Hines*

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