



## Honey Roasted Black Pepper Corn

Recipe adapted from Better than Bouillon. For more information about Better than Bouillon, visit [betterthanbouillon.com](http://betterthanbouillon.com).

### Ingredients

4 corn on the cob (in the husk)  
1 tablespoon honey  
1 tablespoon Better Than Bouillon® Seasoned Vegetable Base  
¼ cup melted butter  
½ teaspoon black pepper, coarse

### Instructions

Set EGG for direct cooking (no convEGGtor) at 400°F/204°C.

Soak the corn, in cold water, in the husk.

In a bowl, mix honey, Seasoned Vegetable Base, butter and black pepper.

Pull the husk back from the corn (but don't remove husk) and remove the silk from the corn. Brush the mixture on the corn, when all sides have been coated, pull husk to cover the corn.

Place the corn directly onto the EGG. Using tongs, turn the corn every 3-4 minutes.

Cook until the corn is soft to the touch (approximately 15-18 minutes).

Serves 4