

Beer Corn

Recipe courtesy of Mel Chmilar Jr., BGETeamGreen member @darksideofthegrill

Ingredients

Sweet corn, husk on, trimmed on the end
Bottle of beer, your choice
Mayonnaise, optional
Cojita cheese, optional
Tanjin or favorite bbq rub, optional
Bacon bits, optional
Chives, optional

Equipment

Gallon-sized resealable bag

Method

Two hours before the cook, twist and loosen the husk so that it separates from the kernels just enough to allow the beer inside. Remove any loose husk pieces. Place the corn and beer in a gallon-sized resealable bag with all the air removed. Work the beer around the bag to make sure it's distributed evenly. Refrigerate, moving it around again after one hour to circulate the beer.

Set the EGG up for indirect cooking with the convEGGor at 300°F/149°C.

Remove the corn from the beer marinade and place on the grid. Check for doneness after cooking for 30 minutes. Remove from the grill once the husk starts separating a little bit from the corn and the kernels get soft. Wrap the corn in tin foil and let them rest for 5 minutes. Remove the husk and enjoy!

For a street corn preparation, add mayonnaise, cojita cheese, tanjin, bacon bits and chives. Enjoy!