

## ROASTED CORN WITH GARNISHES



**LEAVE THE CORN IN ITS HUSK, BUT PEEL OFF A COUPLE OF THE DRIEST OUTER LEAVES. COOK THE CORN ON THE GRATE, TURNING IT EVERY COUPLE MINUTES, UNTIL THE OUTER LAYERS ARE CHARRED, THE KERNELS ARE BRIGHT GOLD, AND, IF YOU'D LIKE, THERE'S A LITTLE DARKER BROWN ON SOME OF THE KERNELS, TOO (AS IN THE PICTURE).**

**—**  
**ONCE THE CORN IS COOKED, YOU CAN KEEP IT IN THE HUSK AND STORE IT IN YOUR COOLER, CUT THE KERNELS OFF FOR EASY USE LATER, OR EAT IT!**

**Here are a few great ways to eat ears of corn:**

—  
With melted butter, a sprinkling of smoked salt, another sprinkling of smoked paprika, and a squeeze of lemon

—  
Smear with mayo, roll in cheese, and dress with lime juice, chili powder, and salt (this is called elote, or Mexican street corn)

—  
Coated in pimento cheese, which can be homemade, or purchased. Some specialty shops in Vermont make their own amazing iterations of pimento cheese. To make it at home, combine grated cheddar, cream cheese, mayo, roasted red peppers, olives, garlic, and a little cayenne pepper in a food processor or blender, and purée.

—  
Coated in chicken liver pâté and sprinkled with grated parmesan, or another grated hard cheese.