



Perfect Grilled Corn Recipe

A Trick from My Grandpa

My grandpa taught me to grill corn. He was a farmer. He said the secret is in the soak. You must soak the corn in ice water first. It keeps the kernels juicy and sweet.

I still laugh at that. He was so serious about his corn. But he was right. That cold bath stops the husks from burning. It makes the corn steam inside its own little jacket.

Why the Ice Bath Matters

Why does this matter? It's all about the steam. The wet husks create a perfect steam room for the corn. This makes every single kernel plump and tender.

It's a simple step. But it makes a huge difference. Have you ever tried this soaking trick? I wonder if your family has a different way.

The Magic of Herb Butter

Now for the best part. The butter! Room temperature butter is key. It mixes so easily with the chives. Doesn't that smell amazing?

Fun fact: Chives are the smallest member of the onion family. They give a gentle flavor. This butter is like a cozy blanket for your hot corn. It melts right in.

A Little Story for You

I once made this for my grandson. He does not like green things. But he loved this butter. He ate two whole cobs by himself.

He did not even see the tiny green bits. He just tasted the goodness. It made my heart so happy. What's a food you learned to love?

The Simple Joy of Grilling

Turning the cobs on the grill is peaceful. You hear the gentle sizzle. You see the husks get a little smoky. It is a summer sound.

Why does this matter? Food tastes better when you take your time. This recipe is not rushed. It asks you to be patient. The reward is worth it.

Your Turn to Share

I would love to hear from you. What is your favorite summer food? Is it corn or something else? Tell me about a meal that makes you smile.



Cooking is about sharing stories. It connects us all. I hope you try this recipe. I hope it becomes a part of your own story.



Perfect Grilled Corn Recipe

Ingredients:

Ingredient	Amount	Notes
Butter	1/2 cup (1 stick)	Room temperature, for herb butter
Fresh chives	2 tablespoons	Finely chopped, for herb butter
Corn	6 ears	Still in husks
Salt and pepper	To taste	



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My Secret for Perfect Grilled Corn

Summer isn't summer without grilled corn. The smell takes me right back to my childhood. We would eat it on the porch, butter dripping down our chins.

See also [Creamy Celery Root Puree with Crispy Sage Topping](#)

This little trick makes the corn so tender. Soaking it in ice water is the secret. It keeps the corn from drying out on the grill. I learned this from my own grandma, you know. Doesn't that smell amazing?

Here is how we make our special corn.

- **Step 1:** First, let's make the herby butter. Get your soft butter and chopped chives. Mix them together in a little bowl. I love the bright green color. It makes the butter look so pretty.
- **Step 2:** Now, soak your corn. Leave the green husks on! Put all the ears in a big bowl of ice water. Let them take a cold bath for about 20 minutes. This keeps them juicy. (My hard-learned tip: set a timer! I once forgot and they soaked for an hour. I still laugh at that.)
- **Step 3:** Fire up your grill to a nice medium heat. Gently dry the soaked corn. Then, place them right on the grill grates. You will hear a happy sizzle.
- **Step 4:** Turn the corn every five minutes. We want a nice, even cook. It takes about 20 minutes total. The husks will get a little charred. That is a good sign!
- **Step 5:** Carefully take the corn off the grill. Pull the husks down like you're peeling a banana. Then, slather on that beautiful herby butter. Finish with a sprinkle of salt and pepper. **What's your**

favorite summer food? Share below!

Cook Time: 20 minutes

Total Time: 45 minutes

Yield: 6 servings

Category: Main Course

Three Fun Twists to Try

Once you know the basics, you can get creative. I love changing up the flavors. It keeps dinner exciting. Here are three of my favorite ways to mix it up.

- **Spicy Fiesta Corn:** Add a pinch of chili powder to the butter. A squeeze of lime juice is lovely too. It gives it a little zing.
- **Cheesy Parmesan Corn:** Swap the chives for fresh basil. After buttering, roll the corn in grated parmesan. It's so cheesy and good.
- **Garlic Lover's Corn:** Mix a tiny, minced garlic clove into the butter. Let it sit for an hour so the flavors melt together. The smell is incredible.

See also [French Onion Roasted Potatoes Recipe](#)

Which one would you try first? Comment below!

How to Serve Your Masterpiece

This corn is the star of any meal. I like to serve it with other simple, happy foods. Think of a warm summer evening. The table is full of color.

For sides, I suggest juicy tomato slices or a crisp green salad. Some grilled chicken sausages are wonderful too. It all feels so festive together.

For a drink, a cold glass of lemonade is perfect. For the grown-ups, a chilled glass of rosé wine is lovely. It tastes like sunshine. **Which would you choose tonight?**



Perfect Grilled Corn Recipe

Keeping Your Grilled Corn Perfect

Let's talk about keeping your corn tasty for later. You can store leftover corn in the fridge for three days. Just wrap it tightly in foil.

You can also freeze it for a winter treat. I freeze the herb butter in a log too. This makes a fast and delicious side dish anytime.

I once reheated corn in a dry pan. It got a little smoky! Now I warm it gently in the microwave with a damp paper towel.

Batch cooking this corn saves so much time. Having good food ready makes busy days feel simpler. It is a small act of kindness for your future self.

Have you ever tried storing it this way? Share below!

Simple Fixes for Common Corn Problems

Sometimes the husks burn on the grill. Soaking the corn in ice water first stops this. It creates a little steam inside the husk.

I remember when my butter was too cold. It ripped the soft corn kernels! Using room-temperature butter spreads so easily.

Your corn might not cook evenly. Just remember to turn it every five minutes. This gives you those perfect golden bits all over.

Fixing small problems builds your cooking confidence. You learn that mistakes are okay. Little tweaks also make the flavor so much better.

See also Creamy Hawaiian Macaroni Salad Side Dish

Which of these problems have you run into before?

Your Grilled Corn Questions Answered

Q: Is this recipe gluten-free? A: Yes, corn and butter are naturally gluten-free. Always check your specific ingredients.

Q: Can I make the butter ahead? A: Absolutely. Make the herb butter up to three days early. It lets the flavors mingle.

Q: What if I don't have chives? A: Use green onions or a pinch of dried parsley. You can use what you have.

Q: Can I double the recipe? A: Of course! Just use a bigger bowl for the butter. You might need to grill in two batches.

Q: Any extra tips? A: A squeeze of lime at the end is lovely. *Fun fact: my grandson taught me that one!*

Which tip will you try first?

My Kitchen Table Send-Off

I hope this recipe brings joy to your table. Food is best when shared with people we love. I would love to see your creations.

Please share a photo of your golden corn. It makes my whole day to see you cooking. Your kitchen stories are my favorite thing to read.

Have you tried this recipe? Tag us on Pinterest!

Happy cooking!



—Elowen Thorn.

You need to try !

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Savorydiscovery.com



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Perfect Grilled Corn Recipe

Author: Elowen Thorn

Cooking Method: [Grilling](#)



Courses: [Main Course](#)



Difficulty: **Beginner**

Prep time: **5 minutes**

Cook time: **20 minutes**

Ice Bath: **20 minutes**



Total time: **45 minutes**



Servings: **8 servings**

Calories:**180 kcal**

Best Season: **Summer**

Description

Grilled Corn with Herb Butter

Ingredients

Herb Butter

- ☐ 1/2 cup (1 stick) butter, room temperature
- ☐ 2 tablespoons fresh chives, finely chopped

Grilled Corn

- ☐ 6 ears of corn still in their husks
- ☐ salt and pepper to taste

Instructions

Herb Butter

1. Place the room temperature butter in a bowl and add in the freshly diced chives. Stir until well combined. Set aside.

Grilled Corn

2. Soak the cobs (still in husk) in an ice water bath for 20 minutes.
3. Preheat your gas grill to medium heat.
4. Gently dry the cobs and place them on the grill.
5. Rotate each cob every 5 minutes for a total cook time of 20 minutes.
6. Remove from grill.
7. Peel back the husks and generously spread each cob with the herb butter.
8. Sprinkle with salt and pepper.

Notes

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