

Featuring Tennessee Gourmet® Products

© 2008

Corn in the Fire

4 ears corn on the cob, with husks	1 tsp. Tennessee Gourmet® Savory Pork Rub
4 slices, lean bacon	4 pieces of foil approximately 12" x 12"

Pull off dry outer husks of corn and discard. Hold ear of corn by the cob and pull husks down to reveal corn. Remove corn silk while running corn under cold water. Rub with Savory. Wrap bacon slice around corn. Pull husks back over corn and wrap entire cob with foil. Grill over hot coals approx. 15 minutes turning frequently. Let corn rest in foil for 20 minutes. Remove foil, husks and serve!