

CopyCat Longhorn Steakhouse Fire Grilled Corn On The Cob

Ingredients

4 ears of corn, shucked
2 tbsp butter, melted
1 tsp smoked paprika
1 tsp chili powder
1 tsp garlic powder
Salt and pepper, to taste

Directions

Preheat a grill to medium-high heat.

In a small bowl, mix together melted butter, smoked paprika, chili powder, garlic powder, salt, and pepper.

Brush the seasoning mixture onto each ear of corn, making sure to coat evenly.

Grill the corn, turning occasionally, until it is lightly charred on all sides, about 10-15 minutes.

Remove from the grill and let cool for a few minutes before serving.