

CopyCat Longhorn Steakhouse Fire-Grilled Corn on the Cob

Ingredients

4 ears fresh Corn on the Cob (Select corn with a moist stem and glossy, pale yellow silk)

3 tablespoons Salt

1 tablespoon freshly ground Black Pepper to taste

1 tablespoon granulated Onion Powder

1 tablespoon granulated Garlic Powder

1/2 cup grated Parmesan Cheese

4 tablespoons Butter

Directions

Pull back husk to where you have a nice handle for when you got the finished product.

In a small bowl, combine salt, pepper, granulated onion powder, granulated garlic powder and Parmesan cheese. Set aside.

Place corn on the grill with a low setting. You want the corn to cook slowly to allow the smoke from the grill to penetrate the kernels and give them great flavor.

Every 5 to 6 minutes, give the corn a quarter turn. Watch closely so that it doesn't burn. You want it to cook up nice and tender, but still have crunch. Full grilling should take about 20 minutes.

When corn is cooked through, remove from grill and place on a large platter.

Brush all over with butter.

Sprinkle all over with spice mixture prepared earlier.

Serve hot.