

Smoked corn on the cob

Courtesy of: www.thebetterhomelife.com

Ingredients:

- 8 fresh sweet cobs of corn, husks removed
- 3 tablespoons of butter
- 1/4 teaspoon fresh ground black pepper
- 1/8 teaspoon salt
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder

Instructions:

Melt the butter and add the seasonings to the melted butter. Mix well. Use a silicone brush to coat the corn cobs with the seasoned butter.

Preheat the smoker to 225 degrees F. Place the corn cobs on the grill. After 25 minutes flip the cobs. Continue to smoke for another 50 minutes. The total smoke time is 1 hour and 15 minutes. Use tongs to remove the corn from the smoker. Allow them to cool for at least 1 minute before eating.