

# Hawaiian Style Street Corn

Corn on the cob meets grill. It's a match made in heaven. This recipe for street corn will take your grilling game to the next level. The Street Corn Level.

So, enjoy that amazing Colorado Corn. It defines summer grilling. True Story4

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Yield: 6 people

Prep time: 10 Minute Prep

Total time: 15 Minutes Cook Time

## Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
6 ea	Corn, Colorado, on the Cob	Shucked, soaked
1 cup	Pineapple Juice	
¼ cup	Fire Honey or Colorado Honey	
taste	Tiki Tiki Seasoning	or salt and pepper
1-2 tsp	Salt, Sea, Shaved	Season to taste
2 Tbsp	Cilantro, Fresh	Chopped

## Prep Directions:

- Soak shucked corn in warm water for 10 minutes prior to grilling
- FOR THE CORN GLAZE – Mix the following together in a basting pot and place on the grill to reduce
  - Pineapple Juice
  - Fire Honey
  - Tiki Tiki Seasoning

## ***Cooking Directions:***

- *Preheat Gas Grill, Pellet Grill or Charcoal Grill to 500° F*
- Place the soaked corn onto the grill, close the lid and let cook for 5 minutes
- Open the lid and rotate the corn 180° to the next side
- Baste the top side of the corn – use a silicone basting brush
- Continue this process until all sides have been roasted/grilled/basted
- After all sides are roasted/grilled/basted
  - Using a silicone brush
  - Baste all sides of the corn and close the lid
  - Let the corn glaze start to caramelize
  - Season with more rub if desired
  - Remove from the Grill and place onto a platter
- Garnish with
  - Basting liquid
  - Chopped cilantro