

Finding the best way to grill corn

By Jim Shahin, Washington Post

Internet videos and cookbook recipes make grilling corn seem as easy as basic arithmetic. Cob on the fire + cob off the fire = classic summer bite. But the ear of corn I was holding might as well have been a calculus problem.

Why? Because after studying those videos and recipes, I was more confused than ever. Each method is different, but all promise the same outcome: perfection.

To determine once and for all the best way to cook corn, I challenged myself to cut through the elephant's-eye-high thicket of information and get down to the basics. That's where things really got complicated, and where the calculus comes in.

Throughout an entire month, I tested more than 30 ears of corn in every conceivable way: husks on. Husks off. Wrapped in aluminum foil. Placed directly in the embers. On the cold side of an indirect fire. And on and on.

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