**Barbequed Sweet Corn**

1. Take six ears of fresh Kehrli Sweet Corn.

2. Cut the silk end off with a sharp knife about an inch down from end of the ear, and leave the corn in the husk.

3. Submerge all six ears in a bowl of cold water for about 10 minutes while the grill is heating up.

4. With the grill on medium heat place the corn, husk and all, onto the grill.

5. Cook the corn for about eight to 10 minutes on medium heat, turning the corn every couple of minutes.

If a husk leaf or two gets burned, it's not a problem. The corn will be steamed inside the husk, and will have a fantastic flavor. Steaming is the preferred method of cooking corn. When it is boiled, up to 50 percent of the vitamin C is destroyed.