

Corn on the Cob, Boiler-Style: A Summer Recipe

Summer's here—and we know you're just as much at home behind the grill as you are in the mechanical room.

Garlic & Thyme Brined Corn on the Cob

Ingredients:

- 6 ears fresh corn, husked
- 1/4 cup kosher salt
- 1 tsp garlic powder (or 3 smashed cloves)
- 1 tsp dried thyme
- 6 cups warm water

Instructions:

1. Combine the salt, garlic, thyme, and water in a large bowl or bucket. Stir until salt dissolves.
2. Add corn and let soak for 1–2 hours.
3. Grill over medium heat, turning occasionally, until slightly charred.

The brine gives it a juicy, seasoned snap—like steam treatment with flavor. Try it, then brag about it.

