



RECIPES

Bacon Wrapped Corn on the Cob

Ingredients

- 3 lbs. Bacon Slices
- 2 Jalapeño Peppers, Thinly Sliced
- 1 Bunch Cilantro Leaves Only
- 8 Ears Corn, Shucked

Directions

Place a piece of parchment paper on a cutting board, line parchment paper with 6 or 7 slices of bacon alongside each other, slightly overlapping one another, fat side against the meat side, to form a rough rectangle that is as wide as an ear of corn is long. Cover with another piece of parchment paper and pound lightly with a meat mallet or a small sauté pan to flatten and press it together.

Remove top parchment paper and decorate the bacon with some cilantro and jalapeño peppers. Lay ear of corn across the bottom of the rectangle and roll the corn up in the bacon. Transfer the bacon to a prepared baking sheet, laying it seam side down. Cover with plastic wrap and chill for at least 8 hours and up to 24 hours.

Preheat grill to medium heat. If you have a larger grill with and upper rack, use that to cook the bacon. Grill the corn, starting with the bacon seam side down. Give them a quarter turn every five minutes, until all of the bacon is crisp and caramelized and the corn is tender. 25-30 minutes total.

Alternatively, you can lay the bacon wrapped corn on a wire rack set over a baking sheet and cook it in a 350* oven for 25-30 minutes, until the bacon is crisp and the corn is tender.

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