

Corn on the cob without husks

FOOD-038 / REV A / 2026.09.01

The recovered corn method removes the husk, adds butter or oil and seasoning, and smokes at the same 225-250°F range used for the chicken. A loose foil wrap, a short soak, or periodic butter brushing helps prevent drying; a brief direct-grill finish adds char.

STATUS	Recovered/Partial
CLASSIFICATION	FOOD
MATERIAL	KITCHEN / RECIPE
DISPOSITION	PUBLIC / RECOVERED/PARTIAL
CATEGORY	Cooking
RECORD TYPE	recipe

TECHNICAL NOTES

Smoked corn on the cob without husks, with moisture-preserving options and a grill finish.

GOAL

Smoke husk-free corn that stays tender while picking up smoke flavor.

A RECIPE TO MAKE / ADDED TO THIS RECORD

A six-ear batch of butter-brushed corn, with moisture controls for smoking without husks.

Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

BUTTER-BRUSHED SMOKED CORN WITHOUT HUSKS

New measured six-ear batch adapted from FOOD-038 and CHAT-0308's unmeasured technique; the timing range and no-husk moisture controls are retained.

YIELD	6 side servings
PREP / WAIT	10 minutes
COOK	45-75 minutes

RECIPE INGREDIENTS

- 6 ears corn, completely shucked
- 3 tbsp unsalted butter, melted
- 1/2 tsp fine salt
- 1/4 tsp black pepper
- 1/2 tsp garlic powder (optional)
- 2 tbsp finely grated Parmesan (optional, for serving)

RECIPE METHOD

1. Heat smoker to 250°F. Rinse corn and pat dry. Stir butter, salt, pepper and optional garlic powder together.
2. Brush corn with half the butter mixture. Put on the grate or loosely wrap in foil for the first 25-30 minutes if the smoker runs dry.
3. Smoke 45-75 minutes, rotating every 15-20 minutes and brushing with the remaining butter. Remove foil for the second half if used.
4. Check a kernel: it should be tender and juicy when bitten, with no hard raw center. For char, transfer to a hot grill for 2-4 minutes, turning often. Add optional Parmesan and serve.

RECIPE NOTES & STORAGE

- When smoking with chicken, keep corn above and away from raw drips and use separate tongs. Thin chicken breasts may finish before the corn.
- For the mixed chicken-and-corn meal in CHAT-0308, start drumsticks first, add corn with roughly an hour left, and use each chicken piece's measured endpoint rather than a single shared timer.
- Cool and refrigerate leftovers promptly at 40°F or below; use within 3-4 days.

RECIPE BASIS & REFERENCES

FOOD-038 source record

<https://u225x.com/record/FOOD-038>

CHAT-0308 source record

<https://u225x.com/record/CHAT-0308>

USDA: leftovers and food safety

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety>

FDA: storing food safely

<https://www.fda.gov/consumers/consumer-updates/are-you-storing-food-safely>

ORIGINAL RECORD / RETAINED NOTES

INGREDIENTS

- Shucked corn on the cob
 - Butter or oil
 - Salt and pepper
 - Optional garlic powder, paprika, Cajun seasoning, or parmesan
 - Optional loose foil wrap or 15-30 minute water soak
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METHOD / STEPS

1. Shuck, rinse, and pat the corn dry.
 2. Brush with butter or oil and season.
 3. Smoke at 225-250°F for about 45-75 minutes, rotating every 15-20 minutes.
 4. Use a loose foil wrap for the first half, brush with butter during the cook, or soak briefly beforehand if the corn is drying.
 5. Finish directly over the grill flame for light char if desired.
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RESULT / WHERE THIS STANDS

Recovered starting recipe that can share a smoker with the chicken workflow.

SAFETY / LIMITATIONS

- Use heat-resistant tools and keep raw chicken juices away from the corn and serving area.
 - Treat the time as a range; tenderness depends on the ears and actual cooker temperature.
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SPECIFICATION

SMOKER	225-250°F
TIME	45-75 min
ROTATION	Every 15-20 min
FINISH	Optional direct-grill char

DEVELOPMENT HISTORY

2026.09.01 / Rev A

Imported as an independent manifest record; public copy keeps uncertainty visible.

RELEASED MATERIAL / SOURCE LINKS

FOOD-038_smoked-corn-without-husks.txt

RECIPE / PUBLIC SUMMARY

https://u225x.com/downloads/food-records/FOOD-038_smoked-corn-without-husks.txt

CONNECTED RECORDS

FOOD-035

<https://u225x.com/record/FOOD-035>

FOOD-036

<https://u225x.com/record/FOOD-036>

FOOD-037

<https://u225x.com/record/FOOD-037>

RETURN TO THE LIVING RECORD

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This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/FOOD-038>