



Tina's Treat's airs every Wednesday morning on KRIG 104.9 FM.

### **Grilled Corn on the Cob**

Place the **corn** on the **grill**, **grill** for 15 to 20 minutes, turning every 5 minutes, or until kernels are tender when pierced with a paring knife. Remove the **husks** and eat on the **cob** or remove the kernels. Serve with Butter. Spread over the **corn** while hot.

### Grilled Asparagus

Lightly coat the **asparagus** spears with olive oil, Garlic powder and onion powder, salt and pepper to taste. **Grill** over high heat for 2 to 3 minutes, or to desired tenderness.

### Grilled Romaine Lettuce

Preheat grill for medium heat and lightly oil the grate.

Cut the Romaine Lettuce hearts in half.

Using a silicone brush, brush Italian Dressing or olive oil over romaine lettuce and season with salt and Pepper.

Place lettuce cut side-down on preheated grill. Cook until lettuce is slightly wilted and charred, about 5 minutes.

- Very versatile with seasoning

**KEEPSAKE  
CANDLES**