

Grilled Corn with Herbed Butter

Grilling adds a heightened sweetness to fresh summer corn on the cob. Thanks to Bill Fuller, Executive Chef of the Big Burrito Group, for sharing his tip for making this garlic-scented treat!

Servings: 8

- 8 ears corn on the cob, fresh from the farm!
- 4 cloves garlic
- 1 tablespoon olive oil

Shuck the corn, remove the silk and rinse the cobs. Pat dry with paper towels.

Smash a clove of garlic. Holding the smashed clove in the palm of your hand, rub it over the corn. This imparts a garlic flavor on the corn without leaving pieces of garlic, which would burn on the grill.

Lightly brush the garlic-scented corncobs with olive oil and place on a medium-hot grill. Cook approximately 4-5 minutes, turning as necessary, until lightly charred and the kernels are tender. Be sure not to overcook your corn...you want it crisp and juicy, not mushy!

Serve with sweet cream butter, or seasoned butters.

Herbed and seasoned butters are a wonderful addition to grilled corn. The possibilities are only limited to your imagination. Here are a couple of favorites that take advantage of the abundance of fresh summer herbs.

For each recipe use ¼ pound (1 stick) softened butter. Place butter in a bowl.

For **Summer Herb Butter** (use the herbs you like best and those that compliment the rest of your meal...but here's a good all around combination):

Add ½ tablespoon fresh thyme leaves, ½ tablespoon of finely chopped parsley, ¼ teaspoon finely chopped fresh rosemary, ½ teaspoon salt and ¼ teaspoon freshly cracked pepper.

For **Lime Cilantro Butter**:

Add 1 teaspoon ground cumin, 1 tablespoon chopped fresh cilantro leaves, 1 teaspoon finely chopped lime zest and 1 teaspoon salt.

Use a fork to work the herbs and seasonings evenly through the butter. Place in a small bowls and refrigerate until ready to serve.