

Corn on the Cob

with Basil-Parmesan Butter

PREP TIME: 10 minutes

GRILLING TIME: 10 to 15 minutes

BUTTER

- 1/4 cup (1/2 stick) unsalted butter, softened
- 1/4 cup freshly grated Parmigiano-Reggiano cheese
- 2 tablespoons finely chopped fresh basil
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 teaspoon granulated garlic

4 ears corn, husked

1. To make the butter: In a small bowl, mash the butter ingredients together with the back of a fork, and then stir to distribute the seasonings throughout the butter.

2. Brush about 1 tablespoon of the seasoned butter all over each ear of corn. Grill over *Direct Medium* heat until browned in spots and tender, 10 to 15 minutes, turning occasionally. Serve warm with the remaining butter spread on the corn.

Makes 4 servings

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