

Corn with Mixed Herb, Parmesan, and Lemon Butter

Butter

6 tablespoons (¾ stick) unsalted butter, softened
3 tablespoons finely grated Parmigiano-Reggiano® cheese
1-½ tablespoons finely chopped fresh tarragon leaves
1-½ tablespoons finely chopped fresh basil leaves
1-½ tablespoons finely chopped fresh chives
1 teaspoon finely grated lemon zest
½ teaspoon kosher salt
⅛ teaspoon freshly ground black pepper
4 ears fresh corn, husked

INSTRUCTIONS

1. Corn with Chipotle-Lime Butter

Prepare the grill for direct cooking over medium heat (350° to 450°F).

In a small bowl using the back of a fork, mash the butter ingredients and stir to distribute the seasonings evenly. If a spicier butter is desired, add more chipotle chiles, ¼ teaspoon at a time. Spread each ear of corn very lightly with 1 to 2 teaspoons of the butter mixture.

Brush the cooking grates clean. Grill the corn over direct medium heat, with the lid closed as much as possible, until browned in spots and tender, 12 to 15 minutes, turning occasionally. Transfer the corn to plates and serve warm with lime wedges, spreading the remaining butter on top.

2. Corn with Smoked Paprika, Pimiento, and Chive Butter

Prepare the grill for direct cooking over medium heat (350° to 450°F).

In a small bowl using the back of a fork, mash the butter ingredients and stir to distribute the seasonings evenly. Spread each ear of corn with very lightly with 1 to 2 teaspoons of the butter mixture.

Brush the cooking grates clean. Grill the corn over direct medium heat, with the lid closed as much as possible, until browned in spots and tender, 12 to 15 minutes, turning occasionally. Transfer the corn to plates and serve warm, spreading the remaining butter on top.

3. Corn with Mixed Herb, Parmesan, and Lemon Butter

Prepare the grill for direct cooking over medium heat (350° to 450°F).

In a small bowl using the back of a fork, mash the butter ingredients and stir to distribute the seasonings evenly. Spread each ear of corn with very lightly with 1 to 2 teaspoons of the butter mixture.

Brush the cooking grates clean. Grill the corn over direct medium heat, with the lid closed as much as possible, until browned in spots and tender, 12 to 15 minutes, turning occasionally. Transfer the corn to plates and serve warm, spreading the remaining butter on top.

Note: All three butter mixtures can be made a day ahead and refrigerated. Just bring them to room temperature before using them so that they become soft enough to spread.

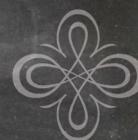


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