



Grilled Sweet Corn with Cilantro Butter

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Serves 4

Ingredients:

4 cobs of sweet corn shucked

¼ cup Butter softened

½ tsp chopped Cilantro

½ tsp Lime zest

Salt to taste

Freshly grated Parmesan Reggiano or crumbled Cotija Cheese for garnish



Directions:

Combine the butter, cilantro and lime zest and refrigerate until firm. Cut 4 sheets of aluminum foil. Place a cob of corn on each sheet of foil. Dot each cob of corn with three small bits of the butter and wrap tightly. Heat a grill to medium high. Place the foil wrapped corn on the grill and grill for 20 – 25 minutes turning every 5 minutes. Unwrap the foil, rub with more of the butter and salt lightly. Serve immediately.

Pictured with a BLT and Garden Fresh Guacamole