

Grilled Corn on the Cob

From the Kitchen of Lynnae Hymas

Serves: 6	Prep Time: 15 min	Cook Time: 10 min
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INGREDIENTS:

- 6 ears of fresh corn on the cob
- 1 cup grated Parmesan cheese
- Paprika for sprinkling
- Parsley for sprinkling

Herbed Butter

- 2 cubes of softened butter
- 1 teaspoon garlic salt
- 1 teaspoon dried basil
- 1 tablespoon parsley

INSTRUCTIONS:

Soak the corn in the sink for at least 2 hours.

While the corn is soaking, you can make the herb butter. In a bowl, cream together the butter, garlic salt, dried basil, and parsley. Set aside.

After the corn has soaked, trim the ends of the corn and pull off the outer leaves. Put the corn on the grill for about 10 minutes until the outer leaves are charred, turning midway through. Remove the corn from the grill. Peel off the remaining leaves and corn silk. Slather in the herbed butter and roll in Parmesan cheese. To finish, sprinkle with paprika and parsley.