

# Herbed Corn-on-the-Cob



PREPARATION TIME  
20 minutes



COOKING TIME  
30 minutes



PERFECT PARTNER  
chicken fajitas



Bake the corn-on-the-cob in the husks and save on foil. Pull back the husks and remove the silk.

Butter and season the corn, then cover each cob with the husks again, tying the ends with string.

## SHOPPING LIST

- corn-on-the-cob
- fresh parsley

## ON HAND

- salt • pepper • butter
- dried rosemary

## INGREDIENTS

- 1/2 cup butter or margarine, softened
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 tablespoon chopped fresh parsley or 1 teaspoon dried parsley
- 1 teaspoon dried rosemary
- 6 ears fresh, shucked corn-on-the-cob or frozen corn-on-the-cob

SERVES 6

## COOKIN' *Express*

- For super quick corn-on-the-cob, wet the outside of each husk. Microwave each ear on HIGH for 4 minutes. The husks and silk will slip off easily—leaving the corn ready for buttering.

### Make Ahead

Remove the corn from the leftover cooked cobs. Freeze; keep on hand to make muffins, pancakes or corn bread.

### ♦ VARIATION

*The butter mixture will be zestier if 1 tablespoon each Dijon mustard and horseradish are used instead of the herbs in step 1.*

- 1 Preheat oven to 375°F. Combine butter, salt, pepper, parsley and rosemary in a small bowl; mix well.



- 2 Cut six 12-inch pieces of heavy-duty foil. Spread about 1 tablespoon butter mixture onto each ear of corn, reserving remaining butter mixture.

- 3 Place 1 ear of corn diagonally on each piece of foil. Roll up tightly; twist ends to seal. Place on a baking sheet.



- 4 Bake corn for 30 minutes. Untwist the ends of the foil; unroll. If desired, fold the edges of foil up around each ear of corn to form a "boat." Top corn with a small dollop of remaining butter mixture.