

Grilled Corn on the Cob

Steam and grill corn at the same time using a clever trick with foil and ice!



Yield: 4 servings

Ingredients



4 leaves
basil



3 sprigs
parsley



4 Tbsp butter,
softened



1 tsp
kosher salt



1/4 tsp ground
black pepper



4 ears corn,
husks removed



4 ice cubes

Tools



cutting board



knife



small bowl



measuring
spoons



butter knife



foil



tongs

Steps

1



Chop basil into small pieces.
Add to small bowl.

2



Trim away parsley stems.
Mince finely. Add to basil.

3



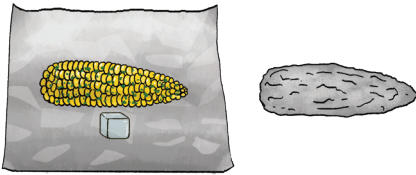
Add softened butter, salt, and
pepper to herbs. Stir.

4



Spread herb butter on each
ear of corn.

5



Tear 4 large squares of foil. Add an
ear of corn and an ice cube to center
of each piece. Wrap corn tightly
with foil.

6



Grill corn, turning occasionally,
until tender, 15-20 minutes.

TASTE & SHARE!