

## MORTON & BASSETT SPICES®

# Grilled Corn with Herby Lemon Butter



- 6 cobs of corn
- 1 teaspoon Morton & Bassett Garlic Powder
- 1 tablespoon Morton & Bassett Cilantro
- 1 tablespoon Morton & Bassett Oregano
- ½ teaspoon Morton & Bassett Lemon Pepper Blend
- ½ teaspoon Morton & Bassett Smoked Paprika
- ½ lemon, juiced, reserving the rind
- 1 cup butter, softened

Preheat the grill to a medium-high setting. Leaving husks on, set corn on the grill, rotating often. In a small cast iron frying pan, add butter, M&B Garlic Powder, M&B Cilantro, M&B Oregano, M&B Smoked Paprika, and M&B Lemon Pepper Blend. Set on the grill to melt. Add juice from half a lemon once the butter has melted. Once corn is fully cooked, about 15-20 minutes, peel back the husks completely. Using the lemon rind, apply melted butter directly onto the corn.

Servings: 6 | Time: 25 minutes



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