

Garden to Fork – Grilled Sweet Corn on the Cob

This quick and easy recipe pares well with grilled meats for the quintessential summer meal!

Ingredients

- 12 ears of corn
- ½ tsp. salt
- 3 scallions - finely chopped
- ¾ cup butter
- 1 tsp. fresh lemon juice

Recipe steps

- Melt butter, add salt, scallions and juice
- Pull back husk to remove silks from corn
- Brush with butter mixture and bring husk back over ear. Secure with string if necessary
- Grill corn 5 inches from a medium heat source for 20 minutes, turning occasionally
- Serve with remaining butter mixture

Serves 12.



Enjoy! Alaine