

PARMESAN CORN ON THE COB

yield: 8 SERVINGS prep time: 10 MINUTES cook time: 45 MINUTES total time: 55 MINUTES

So buttery, garlicky and loaded with Parmesan cheese goodness – grilled (or roasted) to absolute perfection!

INGREDIENTS:

- 8 ears corn, unhusked
- 8 tablespoons unsalted butter, at room temperature
- 2 cloves garlic, pressed
- 1/2 teaspoon dried thyme
- Kosher salt and freshly ground black pepper, to taste
- 1/2 cup freshly grated Parmesan
- 2 tablespoons chopped fresh parsley leaves



DIRECTIONS:

1. Preheat oven to 350 degrees F.
2. Place corn, in its husks, directly on the oven rack. Roast until tender and cooked through, about 40-45 minutes.*
3. In a small bowl, combine butter, garlic and thyme; season with salt and pepper, to taste.
4. Peel down the husks. Rub each ear of corn with 1 tablespoon butter mixture.
5. Serve immediately, sprinkled with Parmesan and parsley, if desired.

NOTES:

**This can also be grilled with the husks removed and placed directly on a grill over medium-high heat until cooked through and charred, about 10-12 minutes.*