GRILLED SWEET CORN AND HERB BUTTER

INGREDIENTS:
1 1/2 tbsp basil, finely chopped
1/2 tsp fresh thyme, chopped
3/4 stick unsalted butter, softened
8 ears sweet corn in husks
Flaky or coarse sea salt for sprinkling

PREPARATION:

1. Mix herbs into butter and let stand at room temperature while preparing corn.

2. Prepare grill for direct-heat cooking over medium-hot charcoal (medium high for gas).

3. Pull the husks back from corn and place on grill. Cover only if using a gas grill. Turn corn frequently, until tender, about 15 to 18 minutes.

4. Serve with basil butter and salt.

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FOOD SAFETY TIPS

- Store any leftovers within 2 hours of cooking.
- Be sure to cover any leftovers or place in sealed containers for storage.
- Leftovers can be frozen for 3 to 4 months.


This recipe was provided by the Michigan Farmers Market Association. Development was supported by a Food Safety Training and Education grant provided by the Michigan Department of Agriculture and Rural Development. For more recipes and program information, please visit mifma.org.