

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.

Food safety tips provided by the USDA, https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/leftovers-and-food-safety/ct_index

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