

## **Parmesan Grilled Corn with Roasted Garlic, Basil, and Parsley Banner Butter**

Recipe adapted from Food and Wine

Serves 4-6

### **INGREDIENTS:**

6 Tablespoons of [Roasted, Garlic, Basil, and Parsley Banner Butter](#)

½ cup of freshly grated Parmesan cheese

4 ears of corn

Vegetable oil, for the grill

Kitchen twine

### **INSTRUCTIONS:**

Light your EGG. Set to 400°F/204°C. While waiting, take your Roasted Garlic Basil and Parsley Banner Butter out of the fridge to soften and grate ½ cup of parmesan cheese. Pull husks back from each ear of corn and remove silks. Using kitchen string, tie husks together at the end of each ear to form handle. Lightly brush your EGG with oil. Grill corn over a medium/hot flame, turning frequently for about 5 minutes (or partially cooked). Brush with softened Banner Butter and sprinkle with parmesan cheese. Continue grilling, rotating frequently, and brushing with more butter until corn is a deep brown and tender. Serve with remaining parmesan cheese.