

First Down Grilled Corn on the Cob



Serves 6

6 ears corn on the cob

1c butter, softened

salt and pepper

1/2c Parmesan cheese, grated

Shuck and clean corn.

Rub butter on each ear of corn. Sprinkle with salt and pepper. Roll in grated Parmesan cheese.

Roll corn in heavy~duty foil. Grill over medium heat about 10~15 minutes.

Prepare Ahead Tip

Prepare corn, wrap in foil and place in refrigerator up to 12 hours. Bring corn to room temperature before grilling.