



## **BUTTER UP!**

Start with softened butter, then stir in seasonings and slather onto cooked corn.

- **California-Style**

1 stick butter + 2 tsp. minced fresh rosemary + 1 Tbsp. minced black olives

- **Southwest**

1 stick butter + ½ tsp. ground chipotle pepper + zest of 1 lime + 1 tsp. minced cilantro

# CORN IN THE U.S.A.

Here you have it—the secret to the perfect cob. And, aw shucks, butter always makes it better. These regionally inspired versions will have you smiling from ear to ear.



● **Heartland**

1 stick butter  
+ 2 Tbsp. crumbled  
Maytag blue cheese

● **East Coast**

1 stick butter + 2 tsp.  
Old Bay Seasoning  
+ zest of 1 lemon

● **Dairy State**

1 stick butter + 2 Tbsp.  
grated Parmesan cheese  
+ 2 Tbsp. finely grated  
cheddar cheese

**ON THE COVER**

**Roast Corn on the Cob**

*Every summer, my family looks forward to corn on the cob. I make it extra special by roasting it all wrapped up on the grill.*

—Johnnie McLeod, Bastrop, LA

Takes: 30 min. • Makes: 6 servings

- 6 ears fresh sweet corn
- 6 Tbsp. butter
- 6 ice cubes
- Salt and pepper to taste
- Additional butter, optional

**1.** Remove husks and silk from corn. Place each ear on a double thickness of heavy-duty foil (about 18x12 in.). Add 1 Tbsp. butter and 1 ice cube. Wrap securely, twisting ends of foil to make handles for turning.

**2.** Grill, covered, turning occasionally, over medium direct heat until tender, about 25 minutes. Open carefully to allow steam to escape. Sprinkle with salt and pepper; if desired, serve with additional butter.

**Per serving:** 190 cal., 13g fat (8g sat. fat), 31mg chol., 107mg sod., 19g carb. (6g sugars, 2g fiber), 3g pro. ■