

Classic Buttered Corn on the Cob

Ingredients:

- 4 ears of fresh corn
- 4 tablespoons butter, softened
- Salt and pepper to taste

Instructions:

1. Peel back the husks from the corn, but leave them attached at the base.
2. Remove the silk from the corn and discard.
3. Spread the softened butter over each ear of corn and sprinkle with salt and pepper to taste.
4. Pull the husks back over the corn and secure with kitchen twine.
5. Place the corn on the cob on a preheated grill over medium heat and cook for about 15-20 minutes, turning occasionally, until the corn is tender and the husks are lightly charred.
6. Remove the corn from the grill and serve immediately.