

Parmesan and Garlic Corn on the Cob

Ingredients:

- 4 ears of fresh corn
- 4 tablespoons butter, softened
- 2 cloves garlic, minced
- 1/2 cup grated parmesan cheese
- 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. In a small bowl, mix together the softened butter and minced garlic.
4. Spread the butter mixture over each ear of corn and sprinkle with salt and pepper to taste.
5. Pull the husks back over the corn and secure with kitchen twine.
6. Grill the corn over medium heat for about 15-20 minutes, turning occasionally, until the corn is tender and lightly charred.
7. Remove the corn from the grill and sprinkle grated parmesan cheese over each ear of corn.
8. Serve immediately.