

Betty's Herbed Corn on the Cob Recipe



Uploaded on 7 Sep 2010

In this video, Betty demonstrates how to make Herbed Corn on the Cob. This corn is coated with a mixture of butter, Parmesan cheese, basil, and oregano. Then it is wrapped in foil and baked in the oven until juicy and flavorful!

Ingredients:

4 ears fresh corn, shucks and silks removed, then rinsed and dried with paper toweling

$\frac{1}{4}$ cup butter, softened

$\frac{1}{4}$ cup freshly grated Parmesan cheese

$\frac{3}{4}$ teaspoon freshly chopped sweet basil (You may use dried basil--just $\frac{1}{4}$ teaspoon.)

$\frac{3}{4}$ teaspoon freshly chopped oregano (You may use dried oregano--just $\frac{1}{4}$ teaspoon.)

In a small bowl, combine $\frac{1}{4}$ cup softened butter, $\frac{1}{4}$ cup grated Parmesan cheese, $\frac{3}{4}$ teaspoon chopped basil, and $\frac{3}{4}$ teaspoon chopped oregano. Spread $\frac{1}{4}$ of the mixture over each ear of corn. Wrap each ear of corn in aluminum foil, enclosing it completely. Keep the seam at the top. Place the wrapped ears of corn in a baking dish and bake at 450 degrees for about 20 minutes. Remove from the oven, unwrap the ears of corn, and place on a serving dish. Redistribute the butter and herb sauce (if needed), and serve immediately. Enjoy! --Betty ☐