

Garlic-Parmesan Corn



Corn

- 3 ears fresh corn on the cob, husk removed and cleaned
- 3 tablespoons butter, softened
- 3 teaspoons grated Parmesan cheese
- 1/8 teaspoon garlic powder, evenly divided between ears of corn
- 6 ice cubes

Place 1 ear of corn in the center of 1 sheet of heavy duty aluminum foil, approximately 12 x 12 inches square. Spread 1 tablespoon butter over each ear of corn. Sprinkle 1 teaspoon Parmesan cheese and garlic powder over each ear of corn. Place 2 ice cubes in each packet.

Fold aluminum foil around corn, forming a packet. Triple fold ends and side. Grill over medium heat for 15 minutes. Turn packets over and grill an additional 15 minutes. Remove from grill and open packets carefully. Serve immediately.

Cook's Note: Multiply recipe for additional ears of corn.