



Grilled Corn with Flavored Butter

From *America's Test Kitchen* Season 14: Quick and Easy Rib Dinner

WHY THIS RECIPE WORKS:

To infuse grilled corn with the flavor of herbed and spiced butters, we first char the corn over a hot fire and then transfer it to a roasting pan full of flavored butter. We cover the pan with aluminum foil and continue to cook the sweet, toasted ears over the flame until they pick up flavor.

Serves 4 to 6

Use a disposable aluminum roasting pan that is at least 2¾ inches deep.

INGREDIENTS

- 1** recipe flavored butter (see related content)
- 1** (13 by 9-inch) disposable aluminum roasting pan
- 8** ears corn, husks and silk removed
- 2** tablespoons vegetable oil
- Salt and pepper

INSTRUCTIONS

- 1.** Place flavored butter in disposable pan. Brush corn evenly with oil and season with salt and pepper to taste.
 - 2.** Grill corn over hot fire, turning occasionally, until lightly charred on all sides, 5 to 9 minutes. Transfer corn to pan and cover tightly with aluminum foil.
 - 3.** Place pan on grill and cook, shaking pan frequently, until butter is sizzling, about 3 minutes. Remove pan from grill and carefully remove foil, allowing steam to escape away from you. Serve corn, spooning any butter in pan over individual ears.
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