
CONNAISSEUR

Grilled Corn With Pesto Butter



Grilling corn-on-the-cob in its husk allows the corn to gently steam. The result is flavourful, juicy corn kernels. This simple recipe is delicious served piping hot with pesto butter. Makes 6 – one cob servings.

ingredients

6	Ears of corn, with husks kept on
1/2 cup	Butter - unsalted, at room temperature
4 tsp	<i>Pesto Sauce</i>
5 tsp	Parmesan Cheese - grated, preferably Parmigiano-Reggiano
To taste	Sea salt
To taste	Pepper, freshly ground

instructions

To Prepare the Grilled Corn:

1. Fill a large pail or sink with cold water. Allow the corn to soak in the water, turning occasionally, for at least 3 hours or overnight. This is done to prevent the husks from burning when they are on the grill.
2. Preheat the BBQ to medium high. Remove the corn from the water and place it directly on the BBQ grill. Close the lid and allow the corn to cook for 10 – 15 minutes. Turn the corn and cook for a further 10 – 15 minutes. The husks will blacken. Remove the corn from the grill. Using an oven mitt or glove remove and discard the husks.
3. To serve, place the grilled corn in a corn dish or on a platter. Allow the Pesto Butter to melt over the hot corn.

To Prepare the Pesto Butter:

1. Mix together the butter, Pesto Sauce, parmesan cheese, salt and pepper. Cover and refrigerate. The butter will keep for several weeks in the refrigerator. To soften the butter, remove it from the refrigerator and allow it to stand at room temperature for 1 hour before using.