

Bubbie's Space

Live Well ♥ Cook More ♥ Laugh Often

Good Food Brings People Together ♥

Bubbie's CORN ON THE COB

Simple ♥ Flavorful ♥ Family Favorite!

Sweet, juicy corn on the cob, smothered in a rich, flavorful butter and finished with a sprinkle of Parmesan. A simple side dish that always brings everyone to the table!

♥ INGREDIENTS ♥

- 6 ears fresh corn, husks removed
- 1/2 cup unsalted butter, softened
- 2 cloves garlic, minced
- 1/2 tsp smoked paprika
- 1/2 tsp salt (or to taste)
- 1/4 tsp black pepper
- 1/4 cup grated Parmesan cheese
- 2 Tbsp fresh parsley, chopped (optional)
- Lime wedges (optional)



♥ DIRECTIONS ♥

1. **Preheat Grill (or boil):** Preheat grill to medium-high (400–450°F) or bring a large pot of salted water to a boil.
2. **Make the Butter:** In a small bowl, mix the softened butter, garlic, smoked paprika, salt, and black pepper.
3. **Cook the Corn:** Grill the corn, turning every 2–3 minutes for 10–12 minutes, until tender and lightly charred. (Or boil for 5–7 minutes.)
4. **Add the Flavor:** While warm, brush the corn generously with the garlic butter.
5. **Finish:** Sprinkle with grated Parmesan and chopped parsley, if using.
6. **Serve:** Enjoy immediately with lime wedges for an extra pop of flavor!

BUBBIE'S TIP:

For even more flavor, let the corn sit for a few minutes after brushing so the butter melts in! ♥

♥ PERFECT FOR: ♥

- BBQs and cookouts
- Family dinners
- Summer gatherings
- Holidays and special occasions



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