

Inexpensive Eating

Grilled Corn with Pesto Butter

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½ c (1 stick) butter, softened
2 T prepared pesto sauce
4 ears of sweet corn

2 T olive oil
Salt & pepper to taste

To make pesto butter, combine softened butter and pesto sauce in a small bowl. Turn out onto plastic wrap, form into a log, and refrigerate for 30 minutes.

Preheat grill (or grill pan) to medium heat. Coat corn with olive oil and add salt & pepper to taste. Grill for 2 minutes per side, turning ears 90° each time (you should cook four sides for a total of about 8 minutes). Remove from grill and coat with pesto butter.

Serves 4

