

## Lemon Herb Butter Corn on the Cob

*This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at [Ravenouskitchen.com](http://Ravenouskitchen.com).*

*Start-to-Finish: 5 minutes*

*Hands-On Time: 5 minutes*

*Makes enough for 6 ears of corn*

### Ingredients

- 6 ears of corn
- 6 Tbsp. unsalted butter
- 2 Tbsp. basil, minced
- 1 lemon, zested
- 2 Tbsp. lemon juice
- 1/2 tsp. salt
- Freshly ground black pepper
- Pinch of cayenne



### Instructions

1. Cook ears of corn. [Here](#) are a few simple methods.
2. Melt butter in a small pan on the stove or in the microwave.
3. Stir in the basil, zest, juice, salt, a few grinds of pepper and cayenne.
4. Brush over cooked corn.

Variation: Use lime and cilantro instead of lemon and basil.