

# Herbed Butter Corn on the Cobb

**1/4 CUP SALTED BUTTER (ROOM TEMP.)  
2 TBSP. YOUR CHOICE OF SEASONING BLEND  
(NO SALT)  
1 TBSP. SNIPPED CHIVES OR SLICED GREEN  
ONION OR A FRESH HERB OF YOUR  
CHOICE FRESH CORN**

In small bowl, stir butter, seasoning and chives until smooth; set aside.

Remove husks of each ear of corn and remove silks. Rub about 2 teaspoons herb butter over kernels of each ear.

## **For Grilling:**

Wrap ear well in foil. Arrange corn directly on grill and cook, turning once for about 8 minutes.

## **For Air Fryer:**

Wrapping corn in foil is optional. Place corn directly into air fryer basket and cook on 350 degrees for 6 minutes.

Use caution when removing corn from foil or out of air fryer! Enjoy!