Buttery-Onion Corn on the Cob

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1/2 cup butter, melted

1 envelope onion soup mix

4 medium ears sweet corn, husks removed

Preheat oven to 450 degrees.

Combine the butter and soup mix.

Rub the mix over the ears of corn.

Wrap each ear in aluminum foil.

Place the ears on a baking sheet.

Bake for 15 to 20 minutes or until the corn is tender, turning once.

Per Serving (excluding unknown items): 928 Calories; 94g Fat (88.9% calories from fat); 5g Protein; 21g Carbohydrate; 4g Dietary Fiber; 250mg Cholesterol; 4430mg Sodium. Exchanges: 1 1/2 Grain(Starch); 19 Fat.