

# Corn with Ginger-Scallion Butter (Grilled)

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*4 ears corn, husks removed*  
*vegetable oil*  
*salt (to taste)*  
*pepper (to taste)*  
*6 tablespoons butter,*  
*softened*  
*3 small scallions, sliced*  
*1 tablespoon grated ginger*  
*1/2 teaspoon toasted*  
*sesame oil*  
*1/2 teaspoon Kosher salt*  
*pinch red pepper flakes*

Set the grill to medium-high heat.

Prepare the corn by brushing with vegetable oil.  
Season with salt and pepper.

When the grill is hot, grill the corn, turning, until  
lightly charred, about 8 to 10 minutes.

Meanwhile, prepare the dressing: In a mini food  
processor, pulse the butter, scallions, ginger,  
sesame oil, Kosher salt and red pepper flakes  
until combined.

When the corn is done, spread the dressing  
mixture on the corn.

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Per Serving (excluding unknown  
items): 934 Calories; 73g Fat  
(66.0% calories from fat); 13g  
Protein; 72g Carbohydrate; 11g  
Dietary Fiber; 186mg Cholesterol;  
1704mg Sodium. Exchanges: 4 1/2  
Grain(Starch); 1/2 Vegetable; 14  
Fat.