

## **Onion-Butter Corn Packets**

Integrated Marketing Services - Apopka, FL

**Servings: 4**

**Preparation Time: 15 minutes**

**Cook time: 15 minutes**

**1/3 cup butter, softened**

**2 cloves garlic, minced**

**4 ears corn, husked with silks removed**

**2 tablespoons onion soup mix**

**4 tablespoons fresh dill, chopped**

Preheat the grill to MEDIUM-HIGH (350 to 400 degrees).

In a small bowl, combine the butter and garlic. Spread evenly on the corn.

Cut four 6x18-inch sheets of heavy-duty foil. Place one ear of corn in the center of each sheet.

Sprinkle evenly with the soup mix and dill. Place one ice cube next to each ear of corn. Fold the foil over the corn. Crimp the edges to seal, leaving room for expansion.

Place the wrapped corn on the grill.

Grill, covered, for 15 minutes or until tender, turning halfway through grilling.

Carefully remove the corn from the foil and serve.

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Per Serving (excluding unknown items): 236 Calories; 17g Fat (59.4% calories from fat); 4g Protein; 22g Carbohydrate; 3g Dietary Fiber; 41mg Cholesterol; 831mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Vegetable; 3 Fat.