
Basil Butter with Parmesan (for corn)

The Essential Southern Living Cookbook

Servings: 6

Start to Finish Time: 10 minutes

1/2 cup packed fresh basil leaves

1/2 cup butter, softened

2 teaspoons fresh lemon juice

1/4 teaspoon Kosher salt

1/2 cup finely grated Parmigiano-Reggiano cheese

In a food processor, process the basil, butter, lemon juice and Kosher salt until smooth, about 1 minute.

Arrange Classic Grilled Corn on a serving platter.

Rub the corn with the butter mixture. Sprinkle evenly with the Parmigiani-Reggiano cheese.

Condiments, Sauces

Per Serving (excluding unknown items): 136 Calories; 15g Fat (99.1% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 41mg Cholesterol; 234mg Sodium. Exchanges: 0 Fruit; 3 Fat.