



# Ultimate Grilled Corn

**Serves 4**

## **Ingredients**

- 4 ears of fresh sweet corn (not frozen)
- 8 Tbsp of butter
- 4 Tbsp fresh tarragon, minced
- 1 Tbsp Daddy B's Southern Blend seasoning

1. Preheat grill to medium
2. Remove husk and wash
3. Melt butter in a saucepan over low/medium heat, add tarragon and salt
4. Place corn on grill and mop butter sauce on top, after a few minutes rotate 1/4 turn and repeat until all sides are coated.
5. Serve warm