

t it's time for picnic favorites



Fresh Herb Butters for Corn on the Cob MAKES S TABLESPOONS

- 1/2 cup unsalted butter (1 stick), softened
- 4 teaspoons chopped
- parsley
- 4 teaspoons chopped basil
- 4 teaspoons chopped oregano
- 1/4 teaspoon salt
- 1 teaspoon lemon
- zest

Place the butter, herbs, salt, and lemon zest in a bowl and mix together. Transfer to a piece of waxed or parchment paper and roll into a log or place in a small bowl and refrigerate until firm. Slice and serve with warm, cooked corn on the cob.

Note: Here are a couple rules of thumb for making flavored butters: Be careful not to add too much of one ingredient; flavors will intensify as the butter chills. Refrigerate for up to two days or freeze for a couple weeks. Try these alternarive flavors:

JALAPEÑO BUTTER: Substitute 2 teaspoons chopped roasted jalapeño peppers for the herbs and 1/4 teaspoon fresh-ground pepper for the lemon zest.

MINTED BUTTER: Substitute 4 tablespoons chopped mint for the herbs and 2 teaspoons lime zest for the lemon zest.

NUTRITION PER TABLESPOON-PROTEIN: 0.2 G: FAT: 11.5 G: CARBOHYDRATE: 0.2 G; FIBER: 0 G; SODIUM: 82 MG; CHOLESTEROL: 30.5 MG; CALORIES: 102.6

nall or delicate foods from falling through nce removed from the grill, the mat cools event grilled fish, vegetables, and other ade of flexible silicone over indirect hear at is also freezer, microwave, oven, and uickly and rinses clean with soap and ne grates. Use this non-stick GrillMat

shwasher safe, laprimashops.com; \$17,99

