**Intro:**

Boiled corn is delicious, but is there a better way? We believe so, and this recipe is proof! Instead of boiling away the nutrients and flavor, how about intensifying and condensing those flavors while cooking? The corn is bathed in butter and seasoning, so each kernel is covered with a buttery flavor. You are only a few ingredients away from the ultimate method to cook and serve corn. This recipe couldn’t be easier; your friends and family will think you are brilliant!

**Chef’s Tips**:

* If you are grilling, why not try this method? Once your corn is in the foil wrap, place packets into a disposable foil pan and place on an indirect heated grill. The perfect side dish at your next BBQ!
* If you are planning a party, this recipe and method is the way to go! You can individually wrap each ear of corn instead of one large foil packet. This way, your guests can grab a foil-wrapped piece of corn quickly and easily.
* Corn is not the only vegetable you can cook using this method. Try asparagus, broccoli, carrots, or any other vegetable you would typically boil for a flavor-packed veggie side dish!

**Buttery Corn on the Cob**

**Buttery Onion Butter Corn**

**Ingredients:**

* 1 stick (8 Tablespoons) of Unsalted Challenge Butter, melted
* 1 (1 ounce) envelope of Onion Soup Mix
* 6 ears of fresh corn, shucked and cleaned

**Directions:**

1. Preheat the oven to 450 degrees.
2. In a small bowl, combine the melted butter with the oni0on soup mix until well combined.
3. Place 6 ears of corn on a large piece of heavy-duty tinfoil. Pour the butter mixture on top of the corn. Fold and secure foil over the corn and place the foil packet on a cooking sheet.
4. Bake for 15-20 minutes, turning the packet halfway through cooking.

**Serves 6**

**Easy Baked Mexican Street Corn**

**Ingredients:**

* 1 stick (8 Tablespoons) of Unsalted Challenge Butter, melted
* 2 Tablespoons of Taco Seasoning
* 6 ears of fresh corn, shucked and cleaned
* 6 lime wedges
* 12 Tablespoons of Crema (Mexican Table Cream) or sour cream
* 12 Tablespoons of cojita, queso fresco, or feta cheese-crumbled
* 24 fresh cilantro leaves, diced
* Chilli powder of paprika if desired

**Directions:**

1. Preheat the oven to 450 degrees.
2. In a small bowl, combine the melted butter with the onion soup mix until well combined.
3. Place 6 ears of corn on a large piece of heavy-duty tinfoil. Pour the butter mixture on top of the corn. Fold and secure foil over the corn and place the foil packet on a cooking sheet.
4. Bake for 15-20 minutes, turning the packet halfway through cooking.
5. To serve, squeeze lime over corn. Drizzle on 2 tablespoons of crema, 2 Tablespoons of cheese, a sprinkle of cilantro, and a sprinkle of chili powder, if desired, on each ear of corn.

**Serves 6**