

Roasted Corn on the Cob



Ingredients:

- 4 ears fresh corn on the cob, husks removed
- 2 tablespoons margarine, melted
- 2 cloves garlic, minced
- 2 teaspoons pepper
- 1/4 teaspoon salt

Directions:

1. Preheat oven to 350 F.
2. In a small bowl, combine melted margarine, garlic, pepper, and salt.
3. Tear 4 pieces of foil large enough to wrap 1 each of corn.
4. Place each ear of corn on a sheet of foil.
5. Pour the seasoning mixture over each corn cob.
6. Wrap each corn cob in the foil.
7. Place foil-wrapped corn cobs on a baking sheet.
8. Bake 15-20 minutes, turning once.

Makes 4 servings.



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