Weekend Recipe

“Campfire Garlic Butter Corn”

1. Combine butter, garlic, chives, salt and pepper in a small bowl. Rub the flavored butter over the corn. Wrap each piece of corn with heavy-duty foil. Pack in a cooler until ready to use.
2. Prepare a campfire and let it burn down to the coals. Cook the corn in the foil 4 to 6 inches above the coals, turning occasionally, until tender, about 15 minutes. Let cool slightly before carefully unwrapping.