



I Can't Believe It's Not Butter!® Grilled Corn Bar

Makes 8 servings

Grilled Corn

Ingredients:

8 ears GloriAnn® or Rouge River Farms sweet corn, shucked
I Can't Believe It's Not Butter!®

Instructions:

Heat grill to high, 400 F. Brush corn with butter. Grill for 15 to 20 minutes, turning every 5 minutes. Serve with choice of toppings. (See below for recipes.)

1. I Can't Believe It's Not Butter!® Honey

Ingredients:

½ cup I Can't Believe It's Not Butter!®
1 tsp salt
2 Tbsp honey

Instructions:

In a small bowl, mix butter, salt and honey. Spread topping on corn.

2. I Can't Believe It's Not Butter!® Orange Tarragon

Ingredients:

½ cup I Can't Believe It's Not Butter!®
2 tsp orange juice
2 tsp fresh tarragon, chopped
2 Tbsp fresh basil, chopped
1 tsp salt

Instructions:

In a small bowl, combine butter, orange juice, tarragon, basil and salt. Spread topping on corn.

For more recipe ideas, go to Costco.com and search: **Quick & Easy**





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3. I Can't Believe It's Not Butter!® Garlic Parmesan

Ingredients:

- ½ cup I Can't Believe It's Not Butter!®
- 2 Christopher Ranch® Garlic Cloves, minced
- 1 Tbsp lemon juice
- ⅓ cup Parmesan cheese, grated

Instructions:

In a small bowl, combine butter, garlic and lemon juice. Spread topping on corn. Sprinkle Parmesan over corn before serving.

4. I Can't Believe It's Not Butter!® Mexican Style

Ingredients:

- ½ cup I Can't Believe It's Not Butter!®
- 1 Tbsp Sriracha sauce
- 1 Tbsp lime juice
- 1 tsp salt
- ½ tsp black pepper
- ⅓ cup sour cream
- 1 cup Cotija cheese, crumbled

Instructions:

In a small bowl, combine butter, Sriracha, lime juice, salt, pepper and sour cream. Spread topping on corn. Sprinkle cotija cheese over corn before serving.

Tip: Cover and refrigerate toppings until ready to use.

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