

SIDE DISH

Grilled Corn on the Cob with Chive-Fennel Butter

6 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	8	\$0.89	104 kcal

Grilled Corn on the Cob with Chive-Fennel Butter is a side dish that serves 8. Watching your figure? This gluten free and lacto ovo vegetarian recipe has 104 calories, 3g of protein, and 4g of fat per serving. For 89 cents per serving, this recipe covers 4% of your daily requirements of vitamins and...

Ingredients

- ☐ 2 tablespoons butter, melted
- ☐ 8 ears fresh corn with husks
- ☐ ¼ teaspoon fennel seeds
- ☐ 2 teaspoons fresh chives, minced
- ☐ 2 large garlic cloves, minced

EQUIPMENT Grill, Aluminum foil

Method

- 1 Soak corn in cool water 15 minutes. Pull back husks; remove and discard silks.
- 2 Drain corn, and pat dry.
- 3 Stir together butter and remaining 3 ingredients; brush onto each ear. Pull husks back over corn. Tie string around husks, if desired.
- 4 Grill, covered with grill lid, over high heat (400 to 500°F) for 10 to 15 minutes, turning once.

- 5 to 10 minutes on each side. (Watch carefully to make sure husks do not catch fire.)
- 6 Note: Corn may be husked and wrapped in foil. Grill, covered with grill lid, over high heat 30 minutes, turning every 10 minutes.

Nutrition per serving

104	3 g	4 g	17 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			2.1 g · 13% of daily needs
Fibre			1.9 g · 7% of daily needs
Sugar			5.7 g · 6% of daily needs
Sodium			36.2 mg · 2% of daily needs
Cholesterol			7.5 mg · 3% of daily needs
Vitamin C			6.5 mg · 8% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/grilled-corn-on-the-cob-with-chive-fennel-butter-148453