# Roasted Corn Cobs and Herb Butter

## Ingredients:
- Fresh Corn Cobs from Garden
- Salt and Pepper
- 250g Butter, softened
- 1 TBS. chopped Chives
- 1 TBS. chopped Thyme
- 1 TBS. chopped Oregano
- 1 TBS. chopped Parsley
- 2 cloves Garlic

## Equipment:
- Chipping board &non slip mat
- Knives
- Baking trays
- Mixing bowl
- Wooden spoon
- Foil
- Serving Plates and tongs

## Method:
1. Collect all ingredients and equipment
2. Preheat oven to 180c.
3. Read through the recipe
4. Remove the husk and the silk from each cob
5. Place into a large bowl of salted water. Sit for 10mins
6. While the corn is soaking make the herb butter
7. Wash, dry then chop the herbs
8. Put all of the herbs into a bowl
9. Peel and finely chop the garlic. Add to the bowl with the herbs
10. Add the softened Butter
11. Mix together vigorously to combine to make a smooth butter
12. Drain the corn cobs. Dry each cob with paper towel
13. Cut each cob into 3cm pieces
14. Spread the cobs with the herb butter. Season with pepper
15. Place into the preheated for 20 mins turning half way through so it browns evenly
16. Remove from the oven. Serve on plates with tongs garnished with fresh herbs.