

Oven-Roasted Corn on the Cob

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Total Time 50 minutes

Prep Time 10 minutes

Cook Time 40 minutes

Rating ★★★★★ (355)

Next time you're thinking of boiling water for corn on the cob, consider this flavorful oven method instead. Ears of corn are brushed with a garlicky herb butter, then wrapped in foil and roasted until tender and just starting to brown. The butter flavors the corn as it roasts, and a spoonful spread on each ear just before serving delivers a little extra richness. For corn on the cob with a kick, consider adding a pinch of chili powder or ground cayenne to the butter mixture.

INGREDIENTS

Yield: 4 servings

5 tablespoons unsalted butter, at room temperature
2 tablespoons chopped fresh parsley
2 large garlic cloves, grated or very finely minced
1 teaspoon kosher salt, plus more for serving
¼ teaspoon black pepper
4 ears corn, husked and silk removed

PREPARATION

Step 1

Heat the oven to 425 degrees.

Step 2

In a small bowl, combine the butter, parsley, garlic, salt and pepper; mix until smooth. Brush the butter mixture over the corn, reserving about 2 tablespoons for serving.

Step 3

Wrap each ear of corn tightly in a piece of aluminum foil and place on a sheet pan. Roast for 30 minutes, until tender and lightly browned.

Step 4

Carefully unwrap the ears of the corn and brush with the remaining garlic-herb butter. Cool for at least 5 minutes before serving.

Private Notes

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