

GRILLED CORN WITH HERB BUTTER AND CORN NUTS

- 1/2 cup crumbled store-bought or homemade cornbread (optional)
- 1/2 cup (1 stick) unsalted butter, room temperature
- 1 garlic clove, minced
- 1 tablespoon mixed minced fresh herbs (such as chives, parsley, and thyme)
- 1 teaspoon kosher salt plus more
- 1/2 teaspoon freshly ground black pepper
- 4 ears of corn, husked, both ends trimmed
- 1 tablespoon olive oil
- 1/2 cup coarsely chopped store-bought toasted corn (such as Corn Nuts)

If using cornbread, preheat oven to 375°. Scatter cornbread on a small rimmed baking sheet. Bake cornbread crumbs until dry and lightly toasted in spots, about 10 minutes. Let crumbs cool on baking sheet on a wire rack. Set aside.

Meanwhile, build a medium-high fire in a charcoal grill, or heat a gas grill to high. Mash butter and minced garlic in a small bowl to blend. Add herbs, 1 tsp. salt, and 1/2 tsp. pepper; mix until well blended. Set herb butter aside.

Brush corn with oil; season lightly with salt. Grill corn, turning ears occasionally, until kernels are tender and nicely charred all over, about 10 minutes.

Transfer ears of corn to a cutting board. Using oven mitts, hold down corn and cut each ear crosswise into 4 pieces. Place on a platter.

Brush herb butter all over each piece of corn. Sprinkle chopped toasted corn, then toasted cornbread crumbs, if using, over buttered corn.