



Grilled Vegetables with Cilantro Butter

- 4 ears fresh corn, unshucked
- ½ cup butter or margarine, softened
- ¼ cup minced fresh **cilantro**
- 4 garlic cloves, pressed
- 4 medium tomatoes, halved
- 4 medium zucchini, cut into 1-inch-thick slices
- ½ teaspoon salt
- ½ teaspoon freshly ground pepper
- Fresh **cilantro** sprigs to garnish

Soak corn in water to cover 1 hour. Peel back husks, leaving them attached. Remove skins. Combine butter, cilantro and garlic in a bowl. Spread mixture evenly over corn, tomato and zucchini; sprinkle with salt and pepper. Pull husks over corn and twist ends tightly. Place tomato and zucchini in grill basket. Grill vegetables, covered with grill lid, over medium-high heat (350 to 400 degrees) for 10 to 15 minutes or until zucchini and tomato are tender, turning corn often. Grill corn 5 to 10 more minutes or until tender. (Husk edges will blacken.) Remove husks. Serve vegetables immediately. Garnish with cilantro if desired.

Serves 4.