Corn on the cob with herb butter

Season: summer
Type: side dish
Difficulty: medium
Serves: 25 tastes
Fresh from the garden: corn, thyme, marjoram & rosemary
Recipe source: Peta Heine

<table>
<thead>
<tr>
<th>Equipment:</th>
<th>Ingredients:</th>
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<tbody>
<tr>
<td>Big saucepan</td>
<td>6 corn</td>
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<tr>
<td>Mortar and pestle</td>
<td>3 tablespoons softened butter</td>
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<tr>
<td>Knives</td>
<td>1 sprig rosemary, thyme &amp;</td>
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<tr>
<td>Assorted bowls</td>
<td>marjoram</td>
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<td></td>
<td>Salt and pepper</td>
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What to do:

1. Shuck the corn and cut into bite sized pieces
2. Put on a big pot of water to boil
3. When the water is really boiling add the corn and cook for 3-4 minutes the drain
4. In the mortar and pestle add the leaves of the herbs only
5. Add a pinch of salt and grind into a paste
6. Scrape into a bowl and add the softened butter
7. Add salt and pepper and combine well
8. Place in the freezer for 5 minutes to harden
9. Add chunks of butter to the hot cooked corn and make sure its all covered
10. Divide into serving bowls with serving tongs