

## Garlic Butter Parmesan Corn on the Cob with Melted Cheese

Cheesy Garlic Butter Corn on the Cob ???



**TIME**  
**7 min**

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**ChefManiac**

### INGREDIENTS

- 4 ears of corn, husked
- 4 tbsp unsalted butter, melted
- 2 cloves garlic, minced
- ‰ tsp salt
- ‰ tsp black pepper
- ‰ tsp paprika (optional)
- ... cup grated Parmesan cheese
- ... cup shredded mozzarella or cheddar
- 1 tbsp fresh parsley, chopped
- 1 tbsp mayonnaise (optional, for extra creaminess)

### DIRECTIONS

1. Cook the Corn: Boil Method: Bring a large pot of salted water to a boil. Add the corn and cook for 5-7 minutes until bright yellow and tender.
2. Grill : Method: Preheat your grill to medium-high. Place the corn directly on the grill grates and turn every couple of minutes for 8-10 minutes total until lightly charred.
3. Make the Garlic Butter: In a small bowl, mix:
4. Melted butter
5. Minced garlic
6. Salt
7. Pepper
8. Paprika (optional)
9. This buttery blend brings all the savory goodness.
10. Brush & Coat: While the corn is still hot, brush generously with the garlic butter.
11. Add the Cheese: Sprinkle Parmesan all over each ear.
12. Add mozzarella or cheddar, then broil for 1-2 minutes in the oven (if using boiled corn), or let it melt directly on the grill.
13. Garnish & Serve: Top with fresh parsley for color and brightness.
14. ? Optional: Add a squeeze of lime juice or serve with a side of zesty ranch dip.

### TIPS FOR SUCCESS

? Use fresh sweet corn for best flavor.

Don't skip the broil step if you like that crispy, cheesy top layer.

Pair it with Easy Cheesy Chicken Sliders or Totchos.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/garlic-butter-parmesan-corn-on-the-cob-with-melted-cheese/>