

CopyCat Texas Roadhouse Buttered Corn

Ingredients

4 ears of corn, shucked
1/2 cup unsalted butter
1/2 cup heavy cream
1 tsp salt
1/4 tsp black pepper
2 tbsp chopped fresh parsley

Directions

Grill or boil the corn until cooked through, about 10-12 minutes.

In a small saucepan, melt the butter over medium heat.

Add the heavy cream, salt, and pepper, stirring constantly until heated through.

Pour the butter sauce over the corn and sprinkle with chopped parsley.