**Intro:**

It is hard to think summer fresh corn could get even better, but this recipe takes this summer staple to the next level! Cooking corn in a buttery milk bath creates extra sweet and tender corn. For a total butter experience, make sure to have plenty of our spreadable butter on hand for easy eating!

**Chef Tips:**

* Try finishing your corn with some unique flavors for a new taste sensation. For a bold pop of flavor, try spreading on our Challenge Buffalo Snack Spread, Challenge Everything Snack Spread, or the Challenge Garlic Parmesan with Herbs Snack Spread for something special.
* Make sure to make some extra corn so you can create our recipe for Zucchini Corn Salad. After making the corn, reserve some of the butter bath water for the salad!
* Although the basic Zucchini Corn Salad recipe is delicious as is, bring it to the next level by adding other summer fresh ingredients to suit your family’s taste buds!

**Butter Bath Corn**

**Ingredients**

* 6-8 ears of corn, husks, and silks removed and cut in half (if desired)
* 1 cup whole milk
* 1 stick Salted Challenge butter

**Instructions**

1. Fill a large pot about halfway with water, milk, and butter, and bring to a boil. Reduce heat to a simmer once the butter has melted.
2. Add corn and simmer corn for 6 to 8 minutes or until corn is tender.
3. Remove corn from the cooking liquid and serve. This delicious corn is great served with Challenge Spreadable Butter with Canola Oil, Challenge Spreadable Butter with Avocado Oil, or Challenge Spreadable Butter with Olive Oil and Sea Salt.

If you have leftover corn, why not turn it into this delicious Zucchini Corn Salad for a taste of summer any time of the year!

**Zucchini Corn Salad**

* ¼ cup Challenge Butter
* 1 teaspoon minced fresh garlic
* 2 small zucchini, diced (3 to 3½ cups)
* 4 cups frozen whole kernel corn or leftover Butter Bath Corn cut from the cob
* ¼ cup water (or use some leftover water from the corn butter bath)
* ½ cup minced chives
* 2 Tablespoons chopped fresh mint or basil
* ¾ teaspoon salt
* 3 Tablespoons cider vinegar or distilled white vinegar

**Additional Ingredients if Desired**

* 1 cup of cherry or grape tomatoes cut in half
* 2 green onions, diced
* 1/8 cup of crumbled bacon
* 2 Tablespoons of fresh tarragon or cilantro

**Directions**

1. Melt butter over in a large skillet over medium heat.
2. When butter begins to foam, add zucchini and garlic; sauté until tender – about 2 to 3 minutes.
3. Stir in corn and water; continue to cook, stirring frequently until corn is tender and most of the liquid has evaporated - additional 2 to 3 minutes.
4. Stir in salt, chives, mint or basil, and vinegar and remove from heat. Season with additional salt and pepper to taste.
5. Serve warm or at room temperature.

**Serves 6**