



STREET CORN

Prep: 10 minutes Stand: 1 hour (soaking time) Grill: 25 minutes

INGREDIENTS

- 8 ears fresh corn on the cob (with husks)
- Salt and black pepper

- Cajun Butter
- Cotija Serrano Butter
- Honey Nut Butter

DIRECTIONS

Peel corn husks back, but do not remove; remove silks. Pull husks back around ears. Place ears in two very large bowls, two 13x9-inch pans, or a clean sink. Cover with cold water. Soak corn for 60 minutes. Drain.

Grill corn, uncovered, over medium heat 25 to 30 minutes or until corn kernels are tender, turning and rearranging ears occasionally.

Cool slightly. Peel back corn husks. If desired, tie husks back with strips of husk. Serve with desired butter, salt, and pepper.

Makes 8 servings.



CAJUN BUTTER

DIRECTIONS

In a bowl beat with a mixer on low until combined $\frac{1}{2}$ cup softened butter, 1 to 2 Tbsp. snipped fresh parsley, 1 tsp. garlic salt, $\frac{1}{4}$ tsp. each black pepper and cayenne pepper, and $\frac{1}{8}$ tsp. each ground ginger and ground cloves. Cover and chill 1 to 24 hours. Bring butter to room temperature before serving.

Makes $\frac{3}{4}$ cup.



COTIJA SERRANO BUTTER

DIRECTIONS

In a bowl beat with a mixer on low until well combined $\frac{1}{2}$ cup softened butter; $\frac{1}{2}$ oz. Cotija or Parmesan cheese, finely shredded; $\frac{1}{2}$ to 1 fresh red and/or green serrano or jalapeño chile pepper, seeded and finely chopped; $1\frac{1}{2}$ tsp. lime juice; and $\frac{1}{4}$ tsp. chili powder. Cover and chill 1 to 24 hours. Bring butter to room temperature before serving.

Makes $\frac{3}{4}$ cup.



HONEY NUT BUTTER

DIRECTIONS

In a bowl beat with a mixer on low until combined $\frac{1}{2}$ cup softened butter, $\frac{1}{3}$ cup very finely chopped dry roasted cashews or peanuts, 1 Tbsp. honey, and $\frac{1}{2}$ tsp. seasoned salt or regular salt. Cover and chill 1 hour to 24 hours. Bring butter to room temperature before serving. If desired, drizzle additional honey on corn.

Makes $\frac{3}{4}$ cup.