

GRILLED CORN WITH CILANTRO JALAPEÑO LIME BUTTER

INGREDIENTS

4 ears of fresh corn
1 tablespoon kosher salt

for the butter

8 tablespoons (1 stick) salted butter, softened
2 1/2 tablespoons cilantro / coriander, chopped
2 tablespoons jalapeño, finely chopped hopped
2 tablespoons lime juice
1 teaspoons lime zest, very fine
2 teaspoons freshly ground pepper
salt to taste

DIRECTIONS

First make your butter, as it can be made up to a week in advance. Using a fork or whisk in a medium mixing bowl, combine butter, cilantro, jalapeño, lime juice and zest, salt and pepper. Refrigerate until ready to use.

For the corn, heat the grill to medium. Pull the outer husks down the ear to the base. Strip away the silk from each ear of corn by hand. Fold husks back into place, and place the ears of corn in a large bowl of cold water with 1 tablespoon of salt for 10 minutes.

Remove corn from water and shake off excess. Place the corn on the grill, close the cover and grill for 15 to 20 minutes, turning every 5 minutes, or until kernels are tender when pierced with a paring knife. Remove the husks and eat on the cob or remove the kernels. Serve with the Cilantro Jalapeño Lime Butter; spread over the corn while hot.