

Roasted Sweetcorn with Flavoured Butters



Ingredients

8 sweetcorn cobs, husks still on
100g unsalted butter

Chili and Lime Butter:

1 tsp chili powder
¼ tsp cayenne pepper
1 tsp lime zest
2 tsp lime juice
1 tbs finely chopped fresh coriander

Garlic Parmesan Butter:

2 garlic cloves, finely chopped
½ cup finely grated parmesan cheese
½ tsp dried oregano

Smoky Bacon Butter:

100g bacon, baked until crisp, dried then
processed to a fine powder
½ tsp smoked paprika

Directions

Step 1 – Using a sharp knife or scissors, trim the excess silk off the end of the corn but leave the corn in the husks.

Step 2 – Fill a container large enough to hold the corn with water and soak the corn for at least 1 hour before cooking. Shake to remove the excess water before cooking.

Step 3 – Preheat the BBQ to medium – approximately 180°C - 230°C.

Step 4 – Cook the corn directly on the grill with the lid closed, for about 25 minutes. Turn the corn 2-3 times during cooking. Once cooked, use heat resistant gloves to remove the husks and silk.

Step 5 – While the corn is cooking, prepare your preferred butter before serving. Add all of the ingredients for your preferred butter to a small mixing bowl and mix to combine. Season each of the butters with salt and freshly ground black pepper. Once the corn is cooked and the husks and silk are removed, brush the butter over the corn cobs to serve.

