

# GRILLED CORN + HONEY BUTTER

SERVINGS: 4



PREP TIME: 30 MINUTES



CHILL TIME: 20 MINUTES



## Ingredients:

- 4 ears of corn with husks
- 1/4 cup unsalted AA grade butter
- 1/4 cup Tuscan Blue Rosemary & Pepper honey or Fiery Sweet Mesquite honey
- Salt and pepper, to taste

## Directions:

To make the honey butter:

1. Cut butter into small chunks.
2. Place butter chunks into bowl and use a hand mixer on low speed to loosen the butter.
3. Increase the speed to medium and add your choice of either Tuscan Blue Rosemary & Pepper honey or Fiery Sweet Mesquite honey.
4. Beat until well combined, for a few minutes.

To grill the corn:

1. Peel back husks of corn without detaching them.
2. Remove the silk, then fold husks back into place.
3. Place corn in a large bowl of water to soak for 20 minutes.
4. Preheat grill to medium-high heat.
5. Remove corn from water and shake off excess.
6. Place cobs on the grill and cook 15-20 minutes, turning occasionally.
7. Once cooked to your liking, remove from grill.
8. Peel husks back and serve with honey butter, salt, and pepper.

