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Roasted Corn on the Cob with Cilantro Lime Butter

Recipe courtesy of Party Line with the Hearty Boys

6 ears corn, shucked

Cilantro Lime Butter, recipe follows

Preheat oven to 400 degrees F. Coat each ear of corn in 2 tablespoons of the cilantro lime butter and wrap individually in foil. Roast until hot and steaming, about 25 minutes. Serve with extra butter on the side.

Cilantro Lime Butter:

2 sticks unsalted butter, at room temperature

1/4 cup chopped cilantro leaves

1 lime, zested and juiced

2 teaspoons salt

3/4 teaspoon cayenne pepper

Put the butter in a mixing bowl and, using a rubber spatula, mix in the cilantro, lime zest, lime juice, salt and cayenne. Use immediately or refrigerate.

Yield: 3/4 cup

Sweetnicks Notes: Delicious easy way to enjoy corn.