

LOVE THY CARROT

real food made with love

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CARIBBEAN GRILLED CORN WITH JERK BUTTER BUTTER

This recipe serves: 8

INGREDIENTS

For the Corn:

- 8 large corn on the cobs, leave husks on, but peel back and remove the silk. Soak the corn in water for 20 to 30 minutes. This will keep the husk from burning and helps keep the corn crunchy.

For the Jerk Butter:

- 1 cup butter, unsalted and at room temperature (if you want to make this vegan use coconut oil)
- 2-inch piece of fresh ginger, finely grated
- 2 tbsp fresh thyme leaves, chopped, (if you don't have fresh use 1 tbsp dried)
- 1/2 tsp ground allspice
- 1/2 tsp nutmeg, (fresh ground if you have it)
- 1/2 tsp ground black pepper
- 1 tsp kosher salt
- 3 cloves garlic, crushed
- 3 green onions, finely chopped
- 1/2 scotch bonnet chile, finely chopped, (or more if you like it really hot)
- 1 tbsp maple syrup
- zest from 2 limes

For the Garnish:

- fresh sliced limes for garnish
- fresh chopped chives and green onion, for garnish

D I R E C T I O N S

1. Put the softened butter into a small bowl. Then add all the Jerk Butter ingredients and mix well. Set aside until ready to use. If making ahead store the butter in the fridge.
2. Clean corn by peeling back the husks and removing the silk. Soak the corn in water for 20 to 30 minutes.
3. While the grill is heating, brush the corn with a bit of the Jerk butter. Grill the corn for about 20 minutes, turning often, until the corn is begins to char. Transfer to serving dish, brush on more of the butter and let it melt over the corn.
4. Garnish with chopped chives and lots of limes for squeezing.

C O O K S N O T E S

- Butter can be made ahead and stored in the fridge until ready to use.
- Serve with lots of napkins, this is messy!
- Any leftover butter can be stored in the fridge and used on just about anything that you would use butter for.
- If you want to make this vegan use coconut in place of the butter.