



COREY SIEGEL

BUTTERY GRILLED CORN

INGREDIENTS:

- 3 ea Ears of Corn
- 125g Butter
- 10gr Sea Salt
- 10g Smoked Crushed Chilies
- 2gr Black Pepper
- 2gr Basil Chopped
- 2gr Tarragon Chopped
- 2gr Parsley Chopped

METHOD:

1. Take the ears of corn and pull off half of the husk on the outside
2. With the exposed corn facing up, rub the corn with butter
3. Season the corn with smoked crushed chilies, salt and black pepper
4. Place the corn with the husk side down onto the hot grill and close the lid
5. Check the corn after about 10 minutes and continue to cook for longer if needed
6. When the corn is finished cooking, remove the remaining husk and sprinkle the corn with chopped basil, tarragon and parsley.

