

Grilled Corn on the Cob with Honey Butter

Nothing says summer more than sweet fresh corn! Pull back the husks and pull out the silk, then tie off the husks with a strip of husk. This makes for a decorative and very useful handle.

Serves 6

6 whole ears fresh Washington corn
1 stick butter, softened to room temperature
2 tablespoons honey
1/4 teaspoon salt
1/4 teaspoon cayenne pepper
2 teaspoons minced fresh parsley

Peel back corn husks and pull out corn silk. Heat coals.

Meanwhile, in a mixer whip the butter, honey, salt and cayenne pepper till all ingredients are incorporated and fluffy. Fold in parsley.

When coals are hot, place corn on grill and cook, turning every few minutes. Cook until corn is lightly charred and cooked through. Immediately spread Honey Butter on corn while it is still hot.

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