



Mexican Corn on the Cob

SERVES: 4 | 1 HOUR

INGREDIENTS

- 4 corn cobs
- 100 g butter, softened
- Zest of 1 lime
- 2 tsp chopped fresh chilli
- Lime wedges to serve

DIRECTIONS

1. Soak corn in cold water for 15 minutes.
2. Heat your barbecue and when hot place the corn directly on the bars.
3. Cook for 30 to 40 minutes, turning regularly, until the corn is tender and charred in spots.
4. Whilst the corn is cooking, mash the butter with the lime zest and chilli.
5. When the corn is ready, top each with a knob of flavoured butter and serve with lime wedges.