

Corn Roasting Ears - from J.M.



Cut fresh, husked corn into 2-inch chunks and grill over hot flame until kernels are the color of caramel. Or deep-fry corn chunks in hot vegetable oil at 375 degrees, 3-5 minutes, then drain on paper towels. Serve hot with coarse Kosher salt and freshly-cracked pepper. Or try one of the following:

Inca Butter:

1 cup softened butter, 1/2 tsp. of good (preferably imported) curry powder, 1/2 tsp. dry mustard, 1/8 tsp. cayenne pepper, 1 Tbsp. chopped chives, salt to taste

Yum Kaax (the corn god) Butter Sauce:

1/2 cup melted butter, 1 Tbsp. lemon juice, 1 tsp. chili powder. Keep hot until ready to serve. Brush on with pastry brush.