

BUTTERY CORN ON THE COB



INGREDIENTS

- 4 corn on the cobs
- 100g Anchor butter
- 2 tsp chopped fresh chilli or chilli powder
- zest 1 lime
- small bunch coriander, chopped



PREP: 15 mins
COOK: 40 mins



SERVES: 4

METHOD

- Boil the corn cobs in a large pan of salted water for approximately 10 minutes, or until cooked. Then drain in a colander.
- Place the cobs on a barbeque or griddle pan and cook, turning regularly, until tender and lightly toasted.
- Meanwhile, mix the Anchor butter, chilli and lime zest together in a small bowl using a fork.
- Top each corn on the cob with a generous helping of the delicious butter mixture and allow to melt. Sprinkle with fresh coriander and serve alongside your barbeque favourites!

