



Quick Fix Jerk Butter Roasted Sweet Corn

Something strange is happening...

This frozen corn tastes like spicy farm fresh corn-on-the-cob

Jerk Butter

1-1/4 teaspoon blackened pepper seasoning

3/4 teaspoon pumpkin pie spice

1/4 teaspoon (each) thyme, sugar, onion powder; garlic powder, cumin

1/4 cup unsalted butter

In a small bowl, mix dry ingredients; stir into softened butter. Shape into roll in plastic wrap; chill in refrigerator until ready to use.

4 mini (about 3 inches long) frozen corn ears

3 to 4 Tablespoon Panko or toasted bread crumbs

1 teaspoon white cheddar popcorn seasoning

2 to 3 Tablespoons mayonnaise

2 teaspoons minced chives

Garnish with a little mayonnaise; top with freshly minced cilantro as desired

Preheat oven to 375-degree F. Carefully place corn in pot of boiling water; let cook for 2 to 3 minutes and hot or follow package directions for frozen corn. Remove when hot; when cool enough to handle, spread or brush with about 3/4 of the softened jerk butter; individually tightly wrap each corn cob with a piece of aluminum foil; twist both end of foil to close.

Place on baking sheet to roast in preheated 375-degree F oven or put on grill over medium heat; cook for 6 minutes.

Combine the bread crumbs with white cheddar seasoning; set aside.

Remove corn and carefully unwrap from the foil. Brush again with remaining jerk butter. Coat lightly with mayonnaise; lightly sprinkle with bread crumbs as desired. Garnish with minced cilantro.

Yield: 2 to 4 servings.

Recipe Inspired by: Chef Nina Compton spicy jerk butter

<https://www.jamesbeard.org/recipes/roasted-jerk-corn>

About the Recipe: Summer corn has disappeared, but frozen cobs of corn can be found at local markets. This is a perfect time to add some spicy seasoning and vibrant flavors. It will pop with flavor. The prepared butter can be used also to top meat entrees or with other side dishes.