

## SALADS SIDES

# GRILLED CORN WITH SPICY HONEY BUTTER

Charred over the grill and slathered in a homemade honey butter, this corn has layers upon layers of flavor thanks to sweet honey, spicy McCormick® Red Pepper and Grill Mates® Roasted Garlic and Herb Seasoning.

10m | 10m | 278 | 5  
PREP TIME | COOK TIME | CALORIES | INGREDIENTS

## INGREDIENTS 4 Servings

6 tablespoons unsalted butter, melted, divided

1 tablespoon honey

1/4 teaspoon McCormick® Ground Cayenne Red Pepper

2 tablespoons McCormick® Grill Mates® Roasted Garlic & Herb Seasoning

4 ears fresh corn, husk and silk strands removed

## INSTRUCTIONS

- 1 Mix 3 tablespoons of the melted butter, honey and red pepper in a small bowl until well blended. Set aside. Mix remaining 3 tablespoons butter and Roasted Garlic and Herb Seasoning in small bowl. Brush evenly over corn.
- 2 Grill corn over medium-high heat 10 minutes or until tender and lightly charred, turning occasionally.
- 3 Remove corn from grill. Brush with reserved spicy honey butter mixture. Serve immediately.
- 4 **Cooking over a campfire?** Place grill grate over top of campfire. Grill corn as directed, rearranging hot coals as needed to maintain even direct heat.



## NUTRITION INFORMATION

(per Serving)

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Calories	278
Total Fat	18g
Cholesterol	45mg
Sodium	926mg
Carbohydrates	25g
Fiber	3g
Protein	4g