

GRILLED CORN with HONEY-ANCHO CHILE BUTTER

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The Cooks Next Door

8 tablespoons (1 stick) unsalted butter, room temperature, divided
1 tablespoon ancho chile powder
1 teaspoon ground cumin
1 tablespoon honey
1/2 teaspoon dried oregano
1/2 teaspoon coarse kosher salt
1/4 teaspoon granulated garlic or garlic powder
1/4 teaspoon onion powder
8 ears of corn, husked

Ingredient Tip: Ancho chile powder is available in the spice section of many supermarkets and at Latin markets.

Melt 2 tablespoons butter in small skillet over medium-low heat. Add chile powder and cumin; stir 10 seconds. Transfer to medium bowl; stir in honey and cool.

Add oregano, coarse salt, granulated garlic, onion powder, and 6 tablespoons butter to butter mixture. Mix until smooth. **DO AHEAD** *Can be made 2 days ahead. Cover; chill. Bring to room temperature.*

Prepare barbecue (medium-high heat). Grill corn until charred in spots, turning often, about 13 minutes. Transfer corn to platter. Serve with honey-ancho butter.