

MEXICAN-STYLE CORN ON THE COB

(William-Sonoma Comfort Food)

1/2 cup butter at room temperature

2 Tbsp. minced fresh cilantro

zest of 1 lime

1 Tbsp. fresh lime juice

6 ears fresh corn

pure ancho chile powder or other chile powder for serving (optional)

kosher salt

Using a rubber spatula, in a small bowl, mash together the butter, cilantro, lime zest and juice. (Note: I could not get the lime juice to incorporate into the butter so would leave it out next time.) Cover butter and let stand while you prepare the corn. (The butter can be prepared, covered, and refrigerated for up to 2 days. Bring to room temperature before serving.)

Remove the husks and silk from the ears of corn. Bring a large pot of water to boil over high heat. Add the corn and cook until the kernels are tender-crisp, about 5 minutes. Drain well and transfer to a serving platter.

Serve the corn piping hot, with the cilantro-lime butter, chile powder, and salt on the side for diners to add as they like.

Serve 6.

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