

Chef from the Hood Recipes



Chef:
Grandma Rosa

Recipe:
Garlic Buttered Corn on the Cob with a handle!

Ingredients:

Make the basting sauce by mixing together:
6 tablespoons softened Clover butter,
(that's 3/4 of a stick)
2-3 tablespoons minced flat-leaf Italian
parsley
3 cloves minced garlic
pinch Kosher salt & fresh ground pepper
Brush corn with sauce. Place on a hot grill
but protect from direct fire with a sheet of
foil if needed. Turn and baste often until
some of the kernels start to get golden,
about 8 to 10 minutes. Season with more
salt & pepper as desired.

4 ears sweet corn with husks: Pull back husks leaving
them attached to the stem end. Remove corn silk and
fold the husk back on itself and around the stem, forming
a handle. Tie handles with wet cotton string to keep it all
together.

Also try her Fresh Corn Pudding!

Melt one stick of Clover butter in a small cake pan or cast
iron skillet. Turn off heat and stir in the kernels & juice
scrapped from 4-5 ears of fresh corn. In a bowl, whisk 2
fresh eggs. Add one cup Clover sour cream & 1/3 cup
Clover milk. Mix in an 8.5 oz. box Jiffy corn bread mix.
Stir it all into the corn & butter in the pan. Bake at 350°
until golden brown (45 minutes). Optional! Top with 1 cup
of grated Sonoma Pepper Jack cheese in final 10
minutes of baking. Serve warm!