

## Side Dish

---

# Sweet Corn with Smoked Paprika Butter

Better Homes and Gardens Garden Fresh Recipes - July 2011

**Servings: 12**

**Preparation Time: 20 minutes**

**Start to Finish Time: 5 minutes**

**Cook time:**

**1/3 cup butter, softened**

**1 teaspoon lime juice**

**1/2 teaspoon smoked paprika**

**25 teaspoons ground cumin**

**1/4 teaspoon sea salt**

**12 ears fresh sweet corn**

In a small bowl, stir together the butter, lime juice, paprika, cumin and salt.

Transfer the butter mixture to a piece of plastic wrap or parchment paper. Shape into a log by rolling the plastic wrap around the butter and rolling the wrapped butter back and forth between your hands. Twist the ends of the wrap tightly.

Chill the butter log in the refrigerator for at least 1 hour or freeze the butter until ready for use.

Remove the husks from the corn. Scrub with a stiff brush to remove the silks. Rinse.

Cook, covered, for 5 to 7 minutes or until tender in enough boiling lightly salted water to cover the corn.

To serve, unwrap the top of the paprika butter and, holding on to the wrapped sides, run the butter over the surface of each hot ear of corn.

---

Per Serving (excluding unknown items): 60 Calories; 6g Fat (83.4% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 14mg Cholesterol; 98mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 1 Fat.