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To: 708 -- Meineke

Date: Thursday, July 10, 2008 5:10:30 AM

Subject: Firecracker Corn

FIRECRACKER CORN

8 ears sweet corn, in the husk
12 tablespoons (1-1/2 sticks) salted butter, at room temperature
2 cloves garlic, very finely minced
1 to 2 jalapeno peppers, seeded and very finely minced
1/2 red bell pepper, seeded and very finely minced
3 tablespoons fresh cilantro, chopped
1 tablespoon fresh lime juice
1/2 teaspoon pure chile powder (optional), or more to taste
Coarse salt (kosher or sea)
Butcher's string

Shuck the corn, stripping the husk back as though peeling a banana, but leaving the husk attached at the stem end. Holding an ear of corn in one hand, gather the husk together so that it covers the stem and then tie it with a piece of butcher's string. This forms a sort of handle. Remove the corn silk. Repeat with the remaining ears of corn.

In a medium mixing bowl, blend the butter, garlic, jalapeno(s), red pepper, cilantro, lime juice, and chile powder, if using. Add salt to taste.

Set up the grill for direct grilling and preheat to high. When ready to cook, arrange the corn on the hot grate so that the husks hang over the edge of the grill (this keeps them from burning) or place a folded sheet of aluminum foil under the husks to shield them. Grill the corn until nicely browned on all sides, 2 to 3 minutes per side (8 to 12 minutes in all), turning with tongs.

Transfer the corn to a rimmed baking sheet, and while the corn is still hot, slather it with the butter mixture using a knife, pastry brush, or flexible spatula. Transfer to a serving platter and serve at once with the remaining butter.