



BLT Steak

Chef Laurent Tourondel

Grilled Smoked Corn with Herb Butter

Serves 4

Ingredients:

4 ears corn, husks pulled back and silk removed
4 feet Butcher's Twine
Salt and pepper to taste

Herb Butter:

8 tablespoons butter
2 tablespoons finely chopped parsley
1 finely chopped shallot
½ clove garlic, chopped
½ teaspoon fresh sage, chopped
1 tablespoon chopped chives
Salt & pepper to taste

Method:

- 1) Combine soft butter with herbs.
- 2) Season corn with salt and pepper.
- 3) Spread 2 tablespoons butter on each ear of corn, then pull husk up around corn, and tie tightly with butcher's twine.
- 4) Grill ears of corn 3 minutes per each side, then close grill top for 5 minutes to complete cooking.