

The Art of Cuisine



Corn on the Cob with Thai Chili Butter Sauce

- 10 Corn on the cob, cooked
- 1 tablespoons Thai chili garlic paste
- 1 teaspoon chopped garlic
- 2 tablespoons fresh squeezed lime juice
- 2 tablespoons white wine
- 1/2 cup half and half
- 1/2 pound light soy butter
- Salt and pepper to taste

Preparation

Place chili garlic paste, garlic, lime juice, and white wine in a heavy sauce pot and reduce the liquid over medium/high heat by two-thirds. Add the cream and reduce again by two-thirds. Lower heat to very low, whisk the butter in 2 tablespoons at a time; salt and pepper to taste. Use warm or refrigerate.

Chefs Notes:

Better Buttering

Here is a fast, easy method for buttering corn on the cob: Place the cooked ears in a disposable aluminum pan along with melted soy butter and various seasonings. Then cover the pan with the lid and roll it back and forth to coat the corn. When you eat outside, the pan is an easy way to transport the corn and the lid keeps out flies and bees.

KITCHEN TIP: Cutting Corn from the Cob

Cutting the kernels from long ears of corn can be tricky, but there is a simpler and safer method: Slice the ear in half and stand the half ears on their flat cut surfaces. Not only is the corn more stable on the work surface, it is also easier to control the knife down the length of only half an ear.

Written by: Chef Linda Galyean

www.TheArtofCuisine.com

Email: artofcuisine1@yahoo.com

(916) 934-9230

Sign up to become a VIP Member with The Art of Cuisine!

When you sign up, you will receive The Art of Cuisine's newsletter, entitling you to free, EXCLUSIVE recipes only for VIP Members. In addition to recipes, VIP Members will have access to FREE cooking videos, FREE e-books, FREE health and cooking tips, and much more.... [Sign up Today!](#)