



## Grilled Corn w/ Spiced Butter

8 ears of corn in their husks

¼ to ½ cup butter

1 tsp. cumin

1 tsp. chili Powder

Salt & Black Pepper

Melt the butter. Add all of the spices. Mix well and pour into a bowl. Place in the freezer and wait for butter to harden.

Soak the corn in some cold water. Pull away some of the husk and brush the corn with the spiced butter.

Heat your grill to high until hot. Reduce the heat to medium and place the corn unbuttered side up. Flip after about 9 minutes. Grill for about 9 more minutes. If your corn is older it might take a little longer to cook.

Remove from grill and carefully pull away the husks to enjoy!