



# BBQ'd Corn with miso, coriander and chilli butter

[https://www.mainland.co.nz/recipe/BBQ\\_Corn.html](https://www.mainland.co.nz/recipe/BBQ_Corn.html)



**Prep Time**  
1 hour

**COOKING Time**  
6

**SERVES**  
15 mins

Sweet, juicy corn on the cob is in abundance at the height of summer and this is the best time to fire up the grill, or get your BBQ on and baste some cobs. The combination of Mainland Unsalted Butter, miso, chilli and coriander makes a tasty little addition to the summery sweet flavour of corn.

## Ingredients

- 6 corn on the cob in their husks
- 100 grams Mainland Unsalted Butter
- 60 grams white miso paste
- 1 red chilli, finely chopped
- good handful of fresh coriander leaves
- 1 lemon

## Method

1. Peel back the corn husks and remove the silks (stringy parts) then soak for 1 hour in a pot of cold water. (This prevents the husks from burning while the corn grills.)
2. Preheat your charcoal or gas barbecue to a high heat.
3. Meanwhile, melt the Mainland Butter with the miso paste in a small saucepan over a gentle heat, stirring occasionally to combine. Once melted, add the chilli and coriander and cook for 5-10 minutes to combine the flavours, then set aside and keep warm.
4. Take the cobs out of the water and pat dry. Brush the butter sauce over the corn and then pull the husks back up to cover the cob. (This will allow them to steam for the first part of cooking.)
5. Place the cobs on your preheated barbecue, cover with the lid and cook for 10 minutes, turning halfway through.
6. Pull the husks down, brush the cobs with butter again and return to the heat, leaving the husks hanging over the side or away from the direct heat.
7. Grill for another 5 minutes, brushing with more butter as you turn the cobs, until the corn is golden and charred on all sides.
8. Remove from the heat, give the cobs one final basting of butter sauce, season to taste and finish with a good squeeze of lemon.