

Corn on the Cob with smoky lime butter

This recipe takes about 6 seconds longer than making plain corn on the cob, and tastes about 6 million times better. I went light on the smoked paprika, but if you want a more assertive, smokier flavor, feel free to double the amount. Note: To break each ear in thirds, as I did above, use a very sharp, heavy knife to cut through the cobs. You may need to slam it against the cutting board two or three times. Use caution.

Serves 4

4 ears corn, husks and silks removed
4 tablespoons butter (1/2 stick), at room temperature
Zest of 1 lime
2 teaspoons minced cilantro
1/8 teaspoon smoked paprika
Kosher salt

Bring a large pot of water to a boil. Drop in corn and boil about 3 minutes, assuming corn is very fresh. Drain.

Place the butter in a small bowl and mash it until creamy with the back of a spoon. Mash in lime zest, cilantro, and smoked paprika. Season with salt.

Serve corn with seasoned butter. Refrigerate any leftover butter for future use on vegetables, rice, or fish.