

## Compound Butters for Grilled Corn – Comfort du Jour

Compound butter may sound complicated, but it could not be simpler—soften up a stick of salted butter and add the flavors that make you happy. Mix in a swirl of olive oil for extra flavor and extended “spreadability.” This is a simple way to add a little pizzazz to corn and other foods you are throwing on the grill, including fish, chicken, shrimp, steaks, burgers or vegetables. Not grilling? No problem, because compound butter also comes in handy when you need to give a boost of flavor to something you make on the stove. Use it to sauté shrimp or vegetables, liven up a baked potato, melt over cooked pasta or drizzle onto your popcorn.

### PESTO COMPOUND BUTTER

- 1 stick salted butter, slightly softened
- 2 cloves fresh garlic, very finely minced
- Small handful fresh basil leaves, finely snipped or cut into ribbons
- 1/3 cup finely shredded parmesan cheese (or **parm-romano blend**)
- A few twists freshly ground black pepper
- 1 Tbsp. extra virgin olive oil

### SUN-DRIED TOMATO & FETA COMPOUND BUTTER

- 1 stick salted butter, slightly softened
- 2 to 3 Tbsp. sun-dried tomatoes, cut or snipped into small bits\* (see notes)
- 2 oz. whole milk feta cheese, crumbled and pressed dry
- A few twists freshly ground black pepper
- 1 Tbsp. extra virgin olive oil

\*Notes – If the sun-dried tomatoes are packed dry, rehydrate them for a few minutes in boiling water, then drain and press out the excess moisture. If they are packed in oil, chop them fine and stir them in as the final ingredient, omitting olive oil.

### VEGAN TAHINI COMPOUND “BUTTER”

- 1 stick dairy-free butter substitute, slightly softened
- 2 Tbsp. tahini paste
- 1 tsp. soy or tamari sauce
- 1/2 tsp. Trader Joe’s Umami seasoning\*

\*Umami seasoning is in the spice aisle of Trader Joe’s; its ingredients include garlic powder, onion powder, mushroom powder and crushed red pepper.

# Compound Butters for Grilled Corn – Comfort du Jour

## CHILI-LIME COMPOUND BUTTER

1 stick salted butter, slightly softened  
Zest of 1 small organic lime  
1/2 tsp. ground chili powder (your favorite, check the sodium)  
1/4 tsp. ground cumin  
1 Tbsp. extra virgin olive oil

## STEAKHOUSE BLEU CHEESE COMPOUND BUTTER

1 stick salted butter, slightly softened  
1 tsp. Worcestershire sauce  
A few twists of freshly ground black pepper  
1/4 cup crumbled bleu cheese  
1 Tbsp. extra virgin olive oil

## INSTRUCTIONS

Press and stir the butter down into a smooth, creamy spread. Add the other ingredients, beginning with those that can be stirred into the butter, and ending with any ingredients that need to be folded in. If you want to keep a few distinguishable bits, such as crumbled cheeses, fold them in at the end.

Keep compound butters in tightly sealed bowls in the fridge or wrap in double layer of plastic for freezing. Bring to room temperature to soften slightly before serving.

## INSTRUCTIONS FOR PREPPING EASY GRILLED CORN:

Remove husks and silks from fresh sweet corn. Use a sharp knife to make fresh, flat cuts on the ends of the corn ears. This will make it easier to hold them with corn handles. Tear off a square piece of aluminum foil for each ear. Melt butter in the microwave or on the stove top. Use a pastry brush to lightly coat each ear with melted butter. Season with salt and pepper. With the corn ear centered diagonally on the foil square, fold up one long end of foil all the way over the corn. Then, roll it up and twist or fold the ends to seal.

The cooking instruction is a bit more nebulous because, as my husband, Les, says, grilling is an inexact science. How long you cook the corn depends on the type of grill you use, the temperature you are using for whatever else you're grilling and placement of the corn on the grill, whether direct or indirect heat. When I pressed Les for a "ballpark" estimate on time, he quickly answered, "40 minutes." The best thing to do is put it on the grill early, turn it periodically and check it a few times until it tickles your fancy. And Les says if you turn up the temperature sometime to sear meat or another food, move the corn onto the upper warming rack.