

Grilled Corn on Cob with Miso Butter

I grew up with my maternal grandmother who remains, to this day, one of the most influential people in my life; in the kitchen and out.

When I was young, I saw my grandmother eating white bread with miso spread across it like it was peanut butter. At the time I would always make a funny face watching her eat and have never dared a bite, but now knowing Miso is a fermented food made from soybeans that is not only rich in essential minerals and a great source of vitamins B, E, K and folic acid, it also provides our gut with beneficial bacteria that helps us to stay healthy. Now, I want to put miso on just about everything I make for my family.

This miso butter recipe is both salty and sweet. Its complexity in flavor has become my kitchen staple as kosher salt.

Make your own homemade miso butter and don't be afraid to slather it on bread, meats, and in this case, fresh corn on the cob.

Each bite is not only delicious; its also good for your gut.

Serves **6** / Prep Time **1 hr** / Cooking Time **30 min** / Difficulty **Easy**



Ingredients:

- **6** Corn with Husk
- Water and 2 TBL Salt
- **1/2** Cup Kerrygold Unsalted Butter
- **1/4** Cup White Miso
- **1/4** TSP Korean Chili Powder

Directions:

1. Fill sink or large pot with water and salt and soak corn fro 1 hour
2. Take room temperature butter and mix with miso
3. Cover and refrigerate until corn is cooked
4. Once grill has been preheated put corn that has been soaking with husks in tact directly on grill and cover grill
5. After cooking for 5-7 minutes, peel husks back and put corn back on grill to continue cooking for 8-10 more minutes
6. When corn is done, cover with miso butter and sprinkle chili powder