

This Spicy-Sweet Corn on the Cob Will Be the Star of Your BBQ

Sweet and Spicy Sriracha Honey Butter Corn on the Cob



OVEN
400°F

TIME
25 min

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INGREDIENTS

4 ears of corn, husks attached
... cup unsalted butter, softened
2 tablespoons honey
1 tablespoon sriracha sauce
Salt and pepper to taste
Kitchen twine (for tying husks)

DIRECTIONS

1. Preheat the : GrillSet your grill to medium-high heat-around 375-400°F.
2. Prep the : CornGently peel back the husks without detaching them. Remove the silks, then fold the husks back down and soak the corn in water for 10 minutes. This helps prevent burning on the grill.
3. Make the : Sriracha Honey ButterIn a small bowl, mix the softened butter, honey, and sriracha until fully combined.
4. Brush and : SeasonPull the husks back again and generously brush each ear with the spicy honey butter. Season with salt and pepper.
5. Wrap and : TiePull the husks back over the corn and secure with kitchen twine if needed.
6. Grill : It UpPlace corn on the grill and cook for 15-20 minutes, turning occasionally, until the corn is tender and the husks are charred in spots.
7. Serve and : EnjoyLet cool for a minute, peel back the husks, and enjoy immediately. Brush with extra sriracha honey butter if desired.

SWAPS & NOTES

You can bake the corn in foil at 400°F for about 25 minutes.

Use just ½ tablespoon of sriracha or swap with a milder hot sauce.

Swap butter for vegan margarine and use agave instead of honey.

Try it Mexican-style with cotija cheese and lime juice added after grilling. ??? Step-by-Step Instructions Preheat the Grill Set your grill to medium-high heat-around 375-400°F.

TIPS FOR SUCCESS

Soak your corn -it keeps the husks from burning and helps steam the corn inside.

Use softened butter so it spreads evenly and soaks in during grilling.

Double the butter if you're feeding a crowd-it's that good.

Serve with lime wedges for a zesty contrast to the heat and sweetness. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-spicy-sweet-corn-on-the-cob-will-be-the-star-of-your-bbq/>