



Compère Lapin's Jerk Buttered Corn

BY CHEF NINA COMPTON

SERVES 4

KNOW AHEAD:

This recipe calls for refrigerating the jerk butter overnight.

INGREDIENTS → 1 Compère Lapin's Jerk Buttered Corn Seasoning Card:
• 1 tsp (2 pods) Smoked Pimentón Paprika Powder
• 1 tsp (2 pods) Allspice Powder
• 1 tsp (2 pods) Cayenne Chile
• 1 tsp (2 pods) Thyme

FRESH

- 16 Tbsp unsalted butter
- 1 tsp finely minced fresh ginger
- 2 minced garlic cloves
- 4 ears sweet yellow corn, with husks
- 1 lime, cut into wedges

PANTRY

- 2 Tbsp brown sugar
- Sea salt, to taste

SUBSTITUTIONS → **FRESH GINGER:** Use ¼ tsp ginger powder instead of 1 tsp fresh ginger

SERVE WITH →
• Perfect Simple Citrus Chicken
• Hubby's Honey Glazed Ribs

RECIPE SEASONING CARDS
BY CHEF NINA COMPTON
AVAILABLE AT EATOCCO.COM

INSTRUCTIONS

- 1. MAKE THE JERK BUTTER:** Melt the butter in a pan and add all the spice pods – 2 Smoked Pimentón Paprika pods, 2 Allspice Powder pods, 2 Cayenne Chile pods, and 2 Thyme pods – plus the ginger, garlic and brown sugar. Bloom the spices in the butter for 5 minutes on low heat. (Heating up the spices in butter or oil is called blooming, and it will cause the spices to become much more fragrant and potent.) Remove the butter mixture from heat and pour into a glass container. Refrigerate overnight.
- 2. PREP THE CORN:** Pull each corn husk back but do not fully remove, pulling out and discarding the fine silk threads as you pull the husk. Generously butter the corn kernels of each cob with 4 Tbsp of jerk butter. Re-cover the cob with the husks and chill for at least 10 minutes to allow the flavor to set in.
- 3. GRILL:** Heat a backyard grill or stove top grill pan to high (approx. 375°F), and grill the corn with the husks covering the cob. After 8 minutes, use tongs to carefully pull the husks back and continue to grill until the cobs are nice and charred, about 10 minutes. Remove from heat.
- 4. PLATE:** Season the cobs with sea salt, serve with a lime wedge on the side, and eat until *occo!*
- 5. PRESERVE:** The seasoned jerk butter will keep in a tightly sealed container in the fridge for 5 days in the refrigerator and six months in the freezer. Use it on other grilled proteins for more delicious meals!

OUR NAME COMES FROM THE ITALIAN WORD *ABBIOCO*, WHICH ROUGHLY TRANSLATES TO THAT SLEEPY FEELING YOU GET AFTER A BIG, DELICIOUS MEAL. PUT ANOTHER WAY, "FOOD COMA." OUR RECIPES ARE DESIGNED TO CHASE THAT DREAMY, SLIGHTLY DROWSY FEELING AFTER AN A+ MEAL.

Eat until *occo!*