



her·voice
Recipe
Corner

Corn on the Cob Three Different Ways

Serves: 4 per recipe

Prep time: 10 minutes per recipe

*Grilling time: 12 to 15 minutes
per recipe*



Corn with Chipotle-Lime Butter

Butter

6 tablespoons ($\frac{3}{4}$ stick) unsalted butter, softened

3 tablespoons finely chopped fresh cilantro leaves

2 teaspoons finely grated lime zest

2 teaspoons honey

1- $\frac{1}{2}$ teaspoons minced canned chipotle chiles
in adobo sauce

$\frac{1}{2}$ teaspoon kosher salt

$\frac{1}{8}$ teaspoon freshly ground black pepper

4 ears fresh corn, husked

4 lime wedges

Corn with Smoked Paprika, Pimento, and Chive Butter

Butter

6 tablespoons ($\frac{3}{4}$ stick) unsalted butter, softened

2 tablespoons chopped fresh chives

2 tablespoons well-drained minced pimentos
or minced red bell pepper (from a jar)

2 teaspoons smoked paprika, preferably mild

$\frac{1}{2}$ garlic clove, pushed through a press

$\frac{1}{2}$ teaspoon kosher salt

$\frac{1}{8}$ teaspoon freshly ground black pepper

4 ears fresh corn, husked

We do things differently... and put your mind at ease.

We simplify things when they seem so complex.

We are trained to focus on your specific needs.

We serve all faiths & cultures.

Our services range from the simplest to the most unique.

We offer pre-planning options to suit any budget.



Funeral Home & Crematory, Yankton
Memorial Resource Center, Tyndall
Memorial Chapels, Tabor, Menno & Tyndall
665-9679 • 1-800-495-9679
www.opsahl-kostelfuneralhome.com

