

K's Kitchen: Toppings for corn on the cob

By Kathryn Reed

Corn on the cob cooked on the barbecue is a summertime ritual.

And now is the peak season in California for these kernels of goodness. But that doesn't mean you won't find them at farmers' markets most of the summer. And, yes, there is plenty at grocery stores – but farm fresh makes a world of difference.

When buying them, always peel the husk back a little to look at the ear to see if the kernels look good. Some say white corn is sweeter, while yellow has more of a corn taste.

I don't husk them until I'm ready to use the ears. And keeping them in the fridge will also seal in the moisture.

Normally a little butter is all I put on corn, but last weekend we tried two spreads. I liked them equally, but Sue preferred the red pepper concoction. They are totally different. It would make more sense not to serve them at the same time unless you have a large group. Each recipe would be good on four ears.

Mayo may be substituted for the veganaise.

It takes about 8 minutes for corn to cook on the grill. Be sure to turn it as it cooks.



Feta and Mint Spread

2 T (generous) crumbled feta

1 T unsalted butter

2 T mint, minced

1 T lime juice

Combine all ingredients with a fork. Spread on cooked corn.

Spicy Red Pepper Spread

$\frac{1}{4}$ C (heaping) roasted red pepper (from a jar)

2 T veganaise

2 cloves garlic

$\frac{1}{2}$ medium lemon, juiced

$\frac{1}{4}$ tsp paprika

$\frac{1}{4}$ tsp kosher salt

Dash red pepper flakes

Blend all ingredients in blender. Spread on cooked corn.