



Hot Honey Buttered Corn

EASY • 15 MINS

Step up your side game! With just a few basics including warm butter, sweet Capilano honey and chilli flakes you can transform a classic into a moreish must-have for any get together.



SKILL LEVEL
Easy

PREP TIME
5 mins

COOKING TIME
10 mins

SERVINGS
4-6

Ingredients

- 4 cups water
- 1 cup milk

Method

1. In a large saucepan or cast-iron casserole, melt butter and honey over medium heat. Add water, milk, salt and chilli (if using) and carefully add corn.

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- 115g unsalted butter
- 180g (½ cup **Capilano Honey**)
- 1 teaspoon chilli flakes (optional)
- 1 teaspoon sea salt flakes
- 6 ears corn, halved

Method

2. Bring to a simmer for 4 minutes, then turn corn to cook for an additional 4 minutes until tender.
3. Transfer to a serving dish, add some of the liquid back and drizzle with extra Capilano honey chilli and sea salt flakes to serve.

Used in this recipe

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