

Sweet Corn with Smoked Paprika Butter

Picnic at the Lake | July/August 2006



Any smoked paprika will work, but Country Home Food Editor Lisa Holderness prefers the bittersweet variety (www.penzseys.com).

- 1/3 CUP BUTTER, SOFTENED**
- 1 TSP. LIME JUICE**
- 1/2 TSP. SMOKED PAPRIKA**
- 1/4 TSP. GROUND CUMIN**
- 1/4 TSP. SEA SALT**
- 12 EARS OF CORN**

Stir together butter, lime juice, smoked paprika, cumin, and salt. Spoon butter onto a piece of plastic wrap and bring up edges to cover. Chill in the refrigerator for at least 1 hour or up to 24 hours before serving to allow flavors to blend.