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	PREP TIME	COOKING TIME	SERVINGS
Easy	5 mins	10 mins	4-6

Ingredients

- 4 cups water
- 1 cup milk
- 115g unsalted butter

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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- 180g (½ cup Capilano Pure 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



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

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