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.

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

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- 180g (½ cup Capilano Organic Raw 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



Organic Raw Honey

Smooth, sweet and fragrant, Capilano Organic Raw Honey is made by Aussie bees that have foraged native eucalypt and ground flora in Australia's pristine national parks and forests.

Discover a Premium Taste
Perfectly pure, this honey is delicious drizzled on toast, cereal, tea, smoothies and yogurt.

Australian Certified Organic
This exceptional honey has been hand harvested by Aussie beekeepers from hives located within a 5km organic foraging radius and carefully packed to organic specifications.

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

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