

Spanish Style Corn on the Cob

Summer corn direct on the grill. I love smoky flavors and Spanish smoked paprika is one of them – rubbed in and grilled on...



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What you need:

- 4 ears of corn
- $\frac{1}{4}$ cup softened butter
- 4 teaspoons smoked Spanish paprika

How to Do it:

Husk and wash the corn, then dry on paper towels. If you like half ears, break them now.

Mix the butter and paprika together well.



Rub each ear well with the butter mixture.

Grill (or cook in a grill pan) until the corn is hot through and has light charred spots.



Remove from heat and add any remaining butter over the ears.

Serve hot!



Goes well with [Spanish Pork chops](#) and [Zucchini spaghetti](#).



Serves 4

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Below are some of the items we used to create this corn recipe!

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