

SWEET CORN WITH SOUTHERN BBQ GLAZE

1/4 c. of your favorite bbq sauce (sweet, spicy, etc.)
1 tbsp. unsalted butter
Kosher salt
fresh ground pepper to taste
4 ears fresh Florida sweet corn, shucked

- Preheat oven broiler on high.
- In small saucepan over low heat, combine barbecue sauce and butter until melted and smooth. Place sweet corn in a medium-sized baking dish and pour barbecue mixture over sweet corn.
- Broil sweet corn, 4 inches from the broiler, being sure to watch the whole time. Turn and baste the sweet corn until golden. Serve warm.

Yield 4 servings



SWEET CORN IS PREDOMINANTLY GROWN IN:
Dade, Orange, Palm Beach

MyFloridaTray

Eat right. Eat local. Exercise. Have fun!

Protein	Grain	Milk	
Vegetable		Fruit	

Florida Department of Agriculture and Consumer Services
Adam H. Putnam, Commissioner
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