



Man Butter (Corn on the cob)

- 4 ears yellow corn
- Olive oil
- 1 stick (4 ounces) salted butter, softened
- 1 T Tom's Garden Man Sauce
- 1 teaspoon fresh lime juice

Directions:

Prepare the barbecue for medium heat. Pull off the husks from the corn cobs and remove the corn silk.

Drizzle the oil over the corn to coat lightly.

Place the corn on the grill. Cover and cook, turning occasionally, until the corn is soft and juicy and lightly charred, about 15 minutes. Transfer the corn to a platter.

Stir the softened butter, Tom's Garden Man Sauce, and lime juice in a medium bowl to blend. Apply liberally (if you are Man enough).