

Spicy Buttered Corn with Manchego & Lime



By [Ashley Alexander](#)

This recipe brings together the ultimate combination of sweet, salty, spicy, and cheesy elements for a side that steals the show. Perfect as a standout side at a family dinner or your next social gathering, this recipe is simple, delicious, and sure to become a new family fav.

SERVES 4-6 | **PREP TIME** 10 minutes | **COOK TIME** 10 minutes | **TOTAL TIME** 20 minutes

INGREDIENTS

- 4 whole corn cobs, husks removed and cut into thirds
- 40g salted butter, softened (I've used Westgold)
- 1 teaspoon Aleppo pepper flakes or pinch mild chili flakes to your taste
- Small piece of Manchego cheese (alternatively, Grana Padano or Parmigiano-Reggiano can also be used)
- Zest of 1 lime
- Flaky sea salt

METHOD

1. Steam the corn pieces until they're a vibrant yellow and just cooked through, usually about 7-8 minutes. Ensure they're tender but still have a slight crunch.
2. While the corn is steaming, in a large serving bowl, combine the softened butter and Aleppo pepper flakes. Mix thoroughly to create the spicy butter
3. Once the corn is cooked, add it to the bowl with the spicy butter.
4. Toss the hot corn gently until thoroughly coated with the chili butter.
5. Transfer the buttered corn to a serving plate or keep it in the bowl you've tossed it in.
6. Zest half of the lime evenly over the corn.
7. Using a fine grater, generously grate the Manchego cheese over the top of the corn, creating an even and fluffy layer of cheese covering the corn.
8. Add the remaining lime zest and a generous pinch of flaky sea salt.
9. Serve immediately and enjoy!

NOTES

I prefer salted butter in this recipe. However, if you only have unsalted butter on hand, simply add a pinch of salt as you toss the corn in the butter. Then, add a little more flaky salt at the end, following the recipe.

If you can't get Manchego cheese, feel free to substitute Grana Padano or Parmigiano-Reggiano in its place.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/spicy-battered-corn-manchego-lime>

Let me know if you make the recipe! x **@gatherandfeast**