



Grilled Corn with Ajilimójili Butter

Ajilimójili is a garlicky Puerto Rican sauce traditionally served with grilled seafood, meat or vegetables – the name literally means ‘garlic sauce’. I’ve turned it into a delicious spicy butter to slather onto grilled corn. This recipe makes plenty of butter, enough for at least 4 cobs of corn. Freeze any leftovers in the baking paper inside a zip-lock bag for up to 3 months.

Serves 4 as a side dish



INGREDIENTS

- 2 cobs corn, husks and silk removed
- Extra virgin olive oil, for brushing

Ajilimójili Butter

- 100g butter, softened (3½oz)
- ½ small red capsicum, seeded and diced
- 2 cloves garlic, crushed
- 1–2 small chillies, seeded and finely chopped
- 2 tablespoons chopped coriander leaves
- 2 teaspoons chopped marjoram or oregano leaves
- ½ teaspoon ground cumin
- ½ teaspoon salt flakes, crushed
- Finely grated zest of ½ orange
- Finely grated zest of ½ lime

METHOD

1. Make Ajilimójili Butter: Use a stick blender to combine all ingredients well.
2. Spoon butter horizontally down the centre of a long strip of baking paper, fold the paper over and use a ruler to press against the side, pushing the butter into a log.
3. Roll up in the paper, twist the ends to secure and refrigerate until needed.
4. Preheat a char-grill pan or barbecue to medium-high heat.
5. Cut corn into chunks.
6. Roll corn in oil.
7. Cook for 10–15 minutes, turning regularly until it’s just tender and nicely charred all over.
8. Transfer to a serving bowl, top with Ajilimójili Butter and serve.