

UNCLE FRANK'S ORIGINAL LOUISIANA SAUCE DU JOUR

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SPICY CORN ON THE COB

- 8 Corn on the cob**
- 1 Stick of butter**
- 3/4 Cup of Uncle Frank's Original Louisiana Sauce Du Jour**

Carefully clean the fresh corn, being careful to remove all the silk.

Cut the butter into six pieces and combine it with Uncle Frank's Original Louisiana Sauce Du Jour in a microwave proof container. When melted, blend the mixture and pour into a shallow pan large enough to contain the corn side by side. (A cookie sheet with four sides is perfect). Place the pan over a pot of simmering water to keep the mixture liquid.

Broil, steam or grill the corn on the cob. Drain well, and then place the ears of corn in the pan containing the butter/sauce du jour mixture. "Roll" the ears of corn around in the pan so that they are totally coated. Serve hot!

Alternate recipe: If fresh corn on the cob is out of season, frozen corn kernels can be used and flavored with the same mixture of butter and Uncle Frank's Original Louisiana Sauce Du Jour. Perfect with meat, pork or fowl.