



Makes: 4 servings  
Prep Time: 20 minutes  
Total Time: 20 minutes

## Grilled Corn with Miso, Panko & Sesame Seeds

- 1 tsp vegetable oil, plus more for corn
- 1/2 cup plain panko
- 1 tbsp white sesame seeds
- 1 tsp black sesame seeds
- 2 tbsp unsalted butter, softened
- 2 tsp white miso
- 4 ears corn, shucked

Heat the oil in an 8-inch skillet over medium heat. Add the panko and cook, stirring, until light golden, about 1 minute. Add the sesame seeds and cook, stirring, until toasted and the panko is golden, 2 to 3 minutes. Transfer to a large plate, and cool completely.

Combine the butter and miso in a small bowl until well blended.

Preheat grill to high heat. Lightly coat corn with vegetable oil. Place corn on grill and grill until lightly charred, turning often, about 5 minutes. Remove from heat.

Slather the miso butter all over the corn and then roll and press in the panko mixture. Sprinkle any remaining panko mixture on top.

### Chef's Note:

Instead of grilling, you can also boil the corn. Bring a large pot of water to a boil. Add the corn, cover, and remove the pot from the heat. Let stand until crisp-tender, about 5 minutes.

*Recipe from Fine Cooking*