



Your one-stop **Canuck Shop!**



MONTREAL STEAK & CORN

½ cup salted butter, softened
1 tbsp + 2 tsp **Montreal Steak Spice**
4 cobs of corn
4 striploin steaks, each 250g
1 lime, cut in four wedges

BEAT butter, in small bowl, until smooth. Beat in 1 tbsp steak spice. Spoon onto piece of plastic wrap. Roll into a log. Chill until firm.

PREHEAT barbecue to medium heat.

DISCARD corn husks. Rinse corn under cold running water. Shake off excess water. Wrap each corn cob separately in foil. Place on grill. Cook with lid up for 15 to 20 mins, turning occasionally. Meanwhile, rub 2 tsp steak spice over both sides of steaks. Place steaks on greased grill; cook uncovered for 4 to 5 minutes per side for medium, or to desired doneness.

PLACE a steak on each of four dinner plates. Cut log of compound butter in half. Re-wrap half to use another day; cut remainder crosswise into 8 medallions. Carefully unwrap corn; place one corn cob on each plate. Top corn and steak each with a compound butter medallion. Serve wedge of lime with corn.

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