



## **Corn on the Cob (crockpot) with Rustlin' Rob's Sriracha Mayo Garnishing Squeeze**

HEAT LEVEL: MEDIUM

### **INGREDIENTS:**

6-8 ears corn on the cob

Olive oil

[Rustlin' Rob's Sriracha Mayo Garnishing Squeeze](#)

[Rustlin' Rob's Chop House Rub](#)

Butter

### **DIRECTIONS:**

1. Husk all of the ears of corn and lightly brush with olive oil. Season with Rustlin' Rob's Chop House Rub.
2. Add 2/3 cup of water to the bottom of the slow cooker. Add in corn and cover.
3. Cook for 3-4 hours on high. Once corn is bright yellow and hot, stir in butter to taste tossing all.
4. Drizzle with Rustlin' Rob's Sriracha Mayo Garnishing Squeeze.