

Grilled Corn with Spicy Lime

Butter *by Dan & Kathleen Taggart*

Difficulty: Beginner | Prep Time: 20 min | Serves 6

- 4 tablespoon unsalted butter, at room temperature
- Finely grated zest from one small lime
- ¼ teaspoon Tabasco Chipotle Sauce
- Pinch coarse kosher salt
- Freshly ground black pepper
- 6 ears fresh corn



Blend the butter, zest, and Tabasco sauce together in a small bowl with a kitchen fork. Add salt and pepper. Taste. Adjust seasoning if necessary. Place seasoned butter in the refrigerator.

Set grill on medium-heat. Shuck ears of corn and place them directly on the grill. Grill them on all four sides, turning after 2 to 3 minutes each time for a total cooking time of 8 to 12 minutes.

Remove from grill and serve immediately with seasoned butter and additional salt and pepper, if desired.

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