



Grilled Chili Lime Corn on The Cob

INGREDIENTS

- 3 tablespoons of softened butter
- 1 teaspoon lime zest
- 1 tablespoon lime juice
- 1 teaspoon chili powder
- 1/4 teaspoon cayenne pepper
- 1/2 teaspoon garlic powder
- 1 teaspoon salt

Alternative idea: Substitute olive oil for butter and brush on zucchini planks before grilling.

Makes 4 ears of corn

INSTRUCTION

1. Prep Tip: Blend together all ingredients except the corn.
2. Leave corn in the husks but remove silk.
3. Peel back the husks and slather with butter mixture before folding husks over the cob again.
4. Grill over medium indirect heat for approximately 30 minutes.

Note: Optional to top with cilantro, cotija cheese, and a lime wedge.

WINE PAIRING

Domaine Carneros
2017 Ultra Brut