



HONEY CHIPOTLE GRILLED CORN

(courtesy of Kelly McWherter - Houston, TX)

8 ears corn
1/3 cup butter, softened
1/3 cup McLure's. Honey
2 tsp chopped chipotle chiles in abodo sauce
2 tsp lime juice
3 tbsp chopped fresh cilantro or parsley
1/2 tsp salt
1/4 tsp fresh ground pepper

Preheat grill to medium. Peel back the husks of the corn and remove silks; place husks back over corn. Soak in cold water for 20 minutes.

Meanwhile, stir together butter, honey, chipotle, lime, cilantro, salt and pepper. Set aside. Place corn on the grill; cover and cook for 15 to 20 minutes, turning frequently. Unwrap corn and brush generously with the honey chipotle butter.

Total prep time: 40 minutes

Makes 8 servings