

Grilled Corn with Chili Butter & Lime Salt

Second Side Dish (Serves 4)



INGREDIENTS

4 Corn cobs	1 Tbsp. Chipotle chilies, chopped	1 tsp. Lime zest
4 oz. Unsalted butter, softened	1 Tbsp. Morton® coarse sea salt	4 Tbsp. Mayonnaise

DIRECTIONS

- 1) Combine Morton® coarse sea salt and lime zest to create lime salt.
- 2) Mix softened butter with chilies and 1 tsp. lime salt.
- 3) Brush mixture onto the corn, and grill on medium heat, rotating every 2 minutes for 6–8 minutes.
- 4) Remove corn from grill and brush again with mixture.
- 5) Smear mayonnaise on the top of each cob and sprinkle with lime salt to finish.

SALT RATIONALE

Morton® coarse sea salt provides a nice contrast to the bitter, citrus flavor within the lime while also providing a pop of flavor and added crunch.