

Grilled Spicy Corn on the Cob

Serves 6

6		Ears of corn
6	Tbl.	Butter at room temperature
3	Tbl.	Lime zest
½	tsp.	Salt
¼	tsp.	Cayenne pepper
2	Tbl.	Fresh lime juice

Clean corn, stripping away the silk and husks. In a small bowl, combine the remaining ingredients to make a smooth spread. Spread each ear of corn with about a tablespoon of the butter mixture. Wrap each coated ear of corn in aluminum foil and seal the ends.

When the coals are medium hot, place the corn on the racks. Cook for about 20 minutes, rotating the ears one quarter of a turn every 5 minutes.

Remove foil and serve immediately.