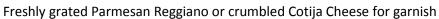


## **Grilled Sweet Corn with Cilantro Butter**

Brittany Allyn www.savortheflavors.tv Serves 4

## **Ingredients:**

4 cobs of sweet corn shucked ¼ cup Butter softened ½ tsp chopped Cilantro ½ tsp Lime zest Salt to taste





## **Directions:**

Combine the butter, cilantro and lime zest and refrigerate until firm. Cut 4 sheets of aluminum foil. Place a cob of corn on each sheet of foil. Dot each cob of corn with three small bits of the butter and wrap tightly. Heat a grill to medium high. Place the foil wrapped corn on the grill and grill for 20 – 25 minutes turning every 5 minutes. Unwrap the foil, rub with more of the butter and salt lightly. Serve immediately.

Pictured with a BLT and Garden Fresh Guacamole