

Side Dish

Chipotle Lime Corn on the Cob

Taste Of Home - June/July 2011

Servings: 6

Preparation Time: 25 minutes

Grill Time: 25 minutes

6 ears sweet corn in husks

1/2 cup mayonnaise

1 chipotle pepper in adobo sauce, finely chopped

2 tablespoons fresh cilantro, mixed

2 tablespoons lime juice

1 1/2 teaspoons grated lime peel

1 clove garlic, minced

1/2 cup grated Asiago cheese

Carefully peel back corn husks to within one inch of bottoms.

Remove the silk.

Rewrap corn in husks and secure with kitchen string.

Place in a stockpot and cover with cold water. Soak for 20 minutes; drain.

Grill the corn, covered, over medium heat for 20 to 25 minutes or until tender, turning often.

In a small bowl, combine the mayonnaise, chipotle, cilantro, lime juice, lime peel and garlic.

Spread one heaping teaspoon over each ear of the corn.

Sprinkle with the Asiago cheese.

Per Serving (excluding unknown items): 134 Calories; 16g Fat (97.5% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 6mg Cholesterol; 105mg Sodium. Exchanges: 0 Vegetable; 0 Fruit; 1 1/2 Fat.