
Smoky Barbecue Rub (for corn)

The Essential Southern Living Cookbook

Servings: 6

Preparation Time: 10 minutes

Start to Finish Time: 15 minutes

2 tablespoons dark brown sugar

1 tablespoon smoked paprika

1 teaspoon fresh lime zest

1/2 teaspoon ancho chile powder

1/2 teaspoon Kosher salt

1/2 teaspoon black pepper

1/2 teaspoon garlic powder

lime wedges (for garnish)

In a small bowl, stir together the sugar, paprika, lime zest, ancho chile powder, Kosher salt, black pepper and garlic powder. Mix well. Sprinkle the mixture evenly over Classic Grilled Corn.

Return the corn to the lit side of the grill. Grill, uncovered, turning occasionally, until the sugar is melted, 4 to 5 minutes.

Arrange the Classic Grilled Corn on a serving platter. Serve with lime wedges.

Condiments, Sauces

Per Serving (excluding unknown items): 18 Calories; trace Fat (0.3% calories from fat); trace Protein; 5g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 159mg Sodium. Exchanges: 0 Grain(Starch); 0 Fat; 1/2 Other Carbohydrates.