



# CORN ON THE COB WITH CHILI LIME BUTTER

## Ingredients

- 4 tablespoons salted, light margarine
- 1 teaspoon grated lime peel
- 1 tablespoon fresh lime juice
- 1 teaspoon chili seasoning
- 4 ears of yellow corn-on-the-cob (fresh and in the husk)

## Directions

1. In a small bowl, combine margarine with lime peel, lime juice, and chili seasoning. Mix until all the juice has been incorporated into the margarine.
2. Cover and allow to stand for at least 30 minutes.
3. Remove outer leaves of corn husks, leaving inner leaves. Remove as much silk as possible. Rinse ears in cold water, and place all four ears in plastic storage bag. Close the bag, leaving about 1-inch unsealed.
4. Place corn in microwave and cook on high for 6 minutes. Carefully turn bag over and cook on high for 4 more minutes.
5. Remove corn carefully and allow to cool briefly. Then, peel the remaining husk and silk.
6. Serve hot with 1 teaspoon chili lime butter for each serving.



Learn more about **SWEET CORN** by scanning the QR code above or by visiting [https://extension.purdue.edu/foodlink/food.php?food=sweet corn](https://extension.purdue.edu/foodlink/food.php?food=sweet%20corn).



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### Nutrition Information

Serving Size	1 ear/cob
<b>Nutrients</b>	<b>Amount</b>
Total Calories	148
Protein	5g
Carbohydrates	27g
Dietary Fiber	4g
Total Fat	4.4g
Saturated Fat	0.5g
Cholesterol	0mg
Sodium	45mg