

A photograph of four ears of grilled corn on a white plate with a black rim, set on a wooden surface. The corn is charred and coated with a butter mixture. To the left of the plate are several lime wedges and a whole lime. The background is a rustic wooden table.

### Ingredients

8 large ears sweet corn in husks  
1/2 cup butter, softened  
1-1/2 teaspoons grated lime zest  
1 teaspoon minced fresh cilantro  
1/2 teaspoon salt  
1/2 teaspoon ground chipotle pepper  
Coarse sea salt, optional

### Method

In a large stockpot, cover corn with cold water. Soak 30 minutes; drain. Grill corn, covered, over medium heat until tender, turning occasionally, 25-30 minutes.

Meanwhile, combine the remaining ingredients. Carefully peel back husks; discard silk. Spread butter mixture over corn.

*Adapted from Taste of Home*

**Easy**

# Grilled Corn

**with Chipotle-Lime Butter**