

Grilled Chili-Lime Corn

<http://userealbutter.com/2008/07/31/grilled-chili-lime-corn-recipe/>

8 ears of corn
1/4 cup butter
1 lime, juice of
1 tsp chili powder

Remove the outer husk of each ear and peel back the inner husk. Remove the silks and fold the inner husks back up. Soak the ears in water for 30 minutes. Melt the butter in a small saucepan. Remove from heat. Stir in the lime juice and the chili powder. Pat the ears dry. Pull the inner husk back and brush butter onto the corn. Cover with the husks and twist the tops. Grill on medium-high heat for 15-25 minutes (depending on desired doneness), turning often. Serve hot.