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## **GRILLED JALAPENO-LIME CORN ON THE COB**

*SOUTHERN LIVING – JULY 2011*

*(Makes 8 Servings)*

- 8 Ears fresh corn, husks removed**
- Vegetable cooking spray**
- Salt and freshly ground pepper**
- ½ cup butter, softened**
- 1 jalapeno pepper, seeded and minced**
- 1 small garlic clove, pressed**
- 1 tablespoon lime zest**
- 1 tablespoon fresh lime juice**
- 2 teaspoons chopped fresh cilantro**
- Garnish: lime zest**

- **Preheat grill to 350-450 (medium-high heat).**
- **Coat corn lightly with cooking spray. Sprinkle with desired amount of salt and pepper.**
- **Grill corn, covered with grill lid, 15 minutes or until golden brown, turning occasionally.**
- **Meanwhile, stir together butter and next 5 ingredients. Remove corn from grill, and cut into thirds.**
- **Serve corn with butter mixture.**
- **Garnish with lime zest, if desired.**