

# Grilled Corn with Chili and Lime

Serves 4

## Introduction from Chef Richard Blais

I love the pop of flavor and color the pink salt brings here. Trust me in wrapping the corn as I think this retains the sweetness and ends up making “corn butter” by the flavor infusion.

## Choosing the Right Salt

Morton® Fine Himalayan Pink Salt sticks better to the corn kernels and can penetrate the crevices of the corn, adding a pop of color and texture!

## Ingredients

- 4 ears of corn on the cob, husk removed
- 1 teaspoon Morton® Fine Himalayan Pink Salt
- 1 tablespoon diced red jalapeño
- 2 limes ready for juicing
- 1 stick of butter, melted
- 2 tablespoons cilantro minced
- 2 tablespoons cotija or Parmesan cheese crumbled fine
- 1 tablespoon chili powder (optional)
- 1 tablespoon powdered garlic (optional)

## Instructions

### *Grilling:*

1. Lay out four sheets of aluminum foil and place an ear of corn in the center of each.
2. Season with Morton® Fine Himalayan Pink Salt, evenly distributed butter (one small stick split in four – a good pat per parcel), the chili powder, garlic and jalapeño.
3. Wrap tightly and cook the corn on the grill, preferably on the edges where it's not too hot, or on the elevated rack on the grill if you have one.
4. Cook for 30 minutes, rotating a few times throughout.
5. Carefully open the package and combine the melted butter in a bowl. Add the remaining ingredients and brush or coat the mixture on the corn cob. Alternatively, cut the kernels off the ear and mix with the melted butter.

### *Indoor Cooking:*

1. Set oven to 350 degrees Fahrenheit.
2. Lay out four sheets of aluminum foil and place an ear of corn in the center of each.

3. Season with Morton® Fine Himalayan Pink Salt, evenly distributed butter, the chili powder, garlic and jalapeño.
4. Wrap tightly and place the corn on a cookie sheet.
5. Cook for 30 minutes.
6. Carefully open the package and combine the melted butter in a bowl. Add the remaining ingredients and brush or coat the mixture on the corn cob. Alternatively, cut the kernels off the ear and mix with the melted butter.

**Reduce Food Waste Tip:** After everyone has devoured their corn, don't just toss the cobs in the trash! They make a great stock for corn flavored broths. Be sure to put the leftover butter to use by slathering on steak as you're grilling – it adds great flavor!