

## *Grilled Florida Sweet Corn with Lime Chipotle Butter*



### Ingredients

½# unsalted butter, softened to room temperature (2 sticks)

2 chipotles in Adobo Sauce, or to taste

juice from ½ lime, about 2-3 tbsp.

½ tsp. salt

¼ tsp. pepper

10 sprigs cilantro, large stems removed  
for serving: crumbled cojita cheese

### Directions

1. Mince the chipotles and sauce.
2. Strip all the herbs off of the cilantro. Chop thoroughly.
3. In a bowl mix the butter, salt and pepper until smooth. Add the cilantro, lime juice, and chipotles and mix well. (It will take some mixing).
4. Store the butter wrapped tightly. If it is to be saved for later, store in freezer to keep the herbs the freshest.

Serve on fresh Florida sweet corn that has been grilled, and then sprinkle with salty cojita cheese.

-yields about 10 ounces

©2016 Chef Jennifer M. Denlinger [www.FloridaChef.net](http://www.FloridaChef.net)