

Our State eats

Published in the October 2017 issue of Our State

Grilled Corn with Chili-Cumin Butter

Yield: 6 servings.

- 6 ears corn**
- 2 tablespoons Duke's mayonnaise**
- 2 tablespoons butter, softened**
- 2 teaspoons apple cider vinegar**
- ½ teaspoon chili powder, or to taste**
- 1 teaspoon ground cumin**
- ½ teaspoon salt**
- Freshly ground black pepper**
- 1 lime, cut into wedges**

To prep the corn, remove husks and cut off about ½ inch from each end. Rinse corn under cold water and remove silks.

In a mixing bowl, whisk together mayonnaise, butter, vinegar, chili powder, cumin, and salt. Set aside.

Heat the grill to medium-high heat. If using charcoal, coals should be white. Place grill rack 6 inches above heat source. Place corn on clean grill rack and cook until kernels begin to char, about 5 minutes, then turn. Continue cooking and turning every 30 seconds until all sides are charred. Do not overcook, or the corn will get chewy. Remove corn from grill and place on a serving platter.

Spread corn with butter mixture. Sprinkle each ear with freshly ground black pepper and serve with a wedge of lime.



Subscribe to the Our State Eats newsletter and get recipes weekly.

[Go to ourstate.com/os-eats](http://ourstate.com/os-eats)