



## **GRILLED CORN ON THE COB WITH LIME AND CHILE**

Fresh ears of corn, husk and silk removed  
Butter or vegetable oil spray  
Limes  
Chile powder or paprika  
Salt

In a large pot (to hold the amount of corn you want to cook) of water over high heat, bring water to a boil. Add husked corn ears and boil corn 3 to 4 minutes or until tender. Remove corn from boiling water. Coat with butter or vegetable oil spray. Preheat barbecue grill, Place cooked corn on hot grill. Cook until grill marks form and corn is reheated. Remove from heat. Squeeze lime over corn and sprinkle with chile powder or paprika. Salt to taste and serve.

**Vegetable Growers  
Association of Delaware**

<http://whatscookingamerica.net>

**Eat Delaware Veggies!**



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