

## **GRILLED CORN WITH TEQUILA LIME BUTTER**

4-6 ears of corn, shucked  
Half a stick of butter, softened  
2 teaspoons tequila  
Zest of 1 small lime  
Juice of half a lime  
1 teaspoon chopped fresh cilantro  
Salt and pepper to taste

Before you grill your corn, make the butter. Mix the tequila, lime zest and juice, cilantro, salt and pepper into softened butter. Heat your grill, brush the corn with olive oil, and grill until it's charred. You'll need to turn it a few times. When the hot corn comes off the grill, slather it with the butter.

Recipe courtesy of Karly Vardaman, [www.kitchenpsycho.com](http://www.kitchenpsycho.com)