

# *Corn on the Cob with Chili and Lime*

4 ears sweet corn, shucked and cleaned  
1 lime, wedges  
1/2 stick butter, cut into pats  
Chili powder, for sprinkling  
Salt

Simmer corn 6 to 8 minutes in water. Drain and arrange the ears on a shallow plate in a single row. Squeeze all of the ears liberally with lime juice. Nest pats of butter into paper towels, or in a slice of bread and rub lime-doused hot corn with butter. Season ears with a sprinkle of chili powder and salt, to taste



## **Recipe Summary**

**Difficulty:** Easy

**Prep Time:** 5 minutes

**Cook Time:** 8 minutes

**Yield:** 4 servings

Recipe courtesy Rachael Ray

Show: **30 Minute Meals**

Episode: **Backyard Picnic**