

Honey-Chipotle Grilled Corn

from *Sunset*

"Once you've tried this recipe, you'll never go back to plain corn on the cob," writes Trisha Kruse. Prep and Cook Time: 20 minutes.

2 canned chipotle chiles in adobo sauce
1/2 cup butter, melted
1/3 cup mild-flavored honey, such as clover
1 garlic clove, minced
1/2 teaspoon salt
8 ears fresh corn in husks

1. Heat a charcoal or gas grill to medium-hot (you can hold your hand 1 to 2 in. above cooking grate only 3 to 4 seconds). Combine chiles, butter, honey, garlic, and salt in a blender and whirl until smooth.

2. Put unhusked corn on grill and cook, turning occasionally, 15 minutes. Husks will blacken. Transfer to a work surface, remove husks, brush ears generously with butter mixture, and return ears to grill. Grill until lightly browned, about 5 minutes. Serve warm, with remaining butter.

Note: Nutritional analysis is per ear.

Yield: Makes 8 servings

CALORIES 232 (36% from fat); FAT 13g (sat 7.3g); CHOLESTEROL 31mg; CARBOHYDRATE 31g; SODIUM 491mg; PROTEIN 3.6g; FIBER 2.9g

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