Dinner Tonight!

Grilled Spicy Corn

2 Tablespoons butter or margarine, melted
4 ears corn with husks
1 Tablespoon taco seasoning mix

Heat coals or gas grill for direct heat. Mix butter and taco seasoning mix. Carefully pull back husk of each ear of corn; remove silk. Spread butter mixture over corn. Pull husks back over ears; tie husks securely with thin piece of husk or string. Cover and grill corn 4 to 5 inches from medium heat 20–30 minutes, turning frequently, until tender.

Simplify
Grilling adds a smoky flavor to these cobs of corn, but you can get similar results by cooking corn on the stove-top. Spread the seasoned butter on the corn just before serving.

Preparation Time: 10 minutes
Cook Time: 30-40 minutes
Serves: 4

Nutrition facts per serving:
Calories: 175
Total Fat: 7 g
Cholesterol: 15 mg
Sodium: 170 mg
Total Carbohydrate: 27 g
Protein: 4 g