

2/14/17

Cilantro Lime Corn on the Cob Recipe

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CILANTRO LIME CORN ON THE COB RECIPE

Ingredients

- Corn
- 1/2 stick of butter, melted (more depending on amount of corn)
- Cherchies® Chardonnay Lime & Cilantro Seasoning (1 teaspoon (Tsp) to for each ear of corn or more depending on taste). Feel free to substitute any of our other seasoning blends such as Cherchies® Lem 'n Dill, Cherchies®Garlic Seasoning, Cherchies® Select Grilling Rub and Seasoning, and for a spicier flair, try our Cherchies® Salsa Seasoning with Lime, Cherchies® Lem 'n Pepper Spicy Blend, or Cherchies® Pepper Pizzazz seasoning blends.

Preparation

1. Fill a large pot with water. Turn stove on high. Place pot on the stove and when water comes to a boil, place corn in the water. Cook the corn for about three minutes, or until corn is done to your likeness.
2. While corn is cooking, melt butter and Cherchies® Chardonnay Lime & Cilantro Seasoning in a microwave. Try our other seasoning blends to "spice things up".
3. Drain corn and pour butter mixture over corn. Enjoy!



This delicious recipe brought to you by Cherchies® Specialty Foods

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