



## Smoky Grilled Cuban Corn

**Prep: 25 minutes**

**Grill: 20 minutes • Serves: 4**

- 3 cups pecan or apple woodchips
- 4 tablespoons unsalted butter, softened
- 2 tablespoons fresh lime juice
- 2 teaspoons chili powder
- 1½ teaspoons lime zest
- ¾ teaspoon kosher salt
- 4 ears corn with husks
- Lime wedges for serving

**1.** In bowl, cover woodchips with warm water; soak as label directs. In small bowl, stir butter, lime juice, chili powder, zest and salt until well combined.

**2.** Peel back husks from each ear of corn, leaving husks attached at end of each ear. Rinse ears under cold water while using a stiff-bristled brush to remove silks. Spread each ear with butter mixture; pull husks back over the ears.

**3.** Prepare outdoor grill for direct grilling over medium heat. Place 12-inch square sheet aluminum foil on work surface; drain woodchips and place in center of foil. Loosely wrap foil around woodchips; with skewer, poke holes in foil to vent. Place foil packet under grill rack over lit burner; close grill.

**4.** Once woodchips begin to smoke, place corn on hot grill rack; cover and cook 20 minutes, rotating corn a quarter turn every 5 minutes. Let corn stand 5 minutes. Peel back husks; serve with lime wedges for squeezing over corn.

*Approximate nutritional values per serving:*

*185 Calories, 13g Fat (7g Saturated), 31mg Cholesterol,  
414mg Sodium, 19g Carbohydrates, 3g Fiber, 3g Protein*