

Sauces

Corn On Cob Spread - Chipotle Lime

Taste Of Home - June/July 2011

1/2 cup mayonnaise
1 chipotle pepper in adobo sauce, finely chopped
2 tablespoons fresh cilantro, minced
2 tablespoons lime juice
1 1/2 teaspoons lime peel, grated
1 clove garlic, minced
1/2 cup Asiago cheese, grated.

In a small bowl, combine the mayonnaise, chipotle, cilantro, lime juice, lime peel and garlic. Mix well.

Spread one heaping tablespoon over each ear of grilled corn.

Sprinkle with the Asiago cheese.

Yield: 1/2 cup

Per Serving (excluding unknown items): 1008 Calories; 110g Fat (92.1% calories from fat); 16g Protein; 5g Carbohydrate; 1g Dietary Fiber; 89mg Cholesterol; 1317mg Sodium. Exchanges: 2 Lean Meat; 0 Vegetable; 0 Fruit; 10 Fat.