
Honey-Chipotle Glaze (for corn)

The Essential Southern Living Cookbook

Servings: 6

Start to Finish Time: 15 minutes

3 tablespoons honey

2 tablespoons chopped scallions (white and light green parts only)

1 1/2 tablespoons apple cider vinegar

1 tablespoon chipotle chile in adobo sauce

1 large clove garlic, minced

1/2 teaspoon Kosher salt

1/3 cup finely chopped fresh chives (for garnish)

In a food processor, process the honey, scallions, vinegar, chipotle chile, garlic and kosher salt until smooth, about 1 minute.

Brush the mixture evenly over Classic Grilled Corn. Return the corn to a lit side of the grill. Grill, uncovered, until the glaze is warmed through and adheres to the corn, about 4 to 5 minutes.

Arrange the Grilled Classic Corn on a serving platter. Sprinkle evenly with chives for garnish.

Sauces

Per Serving (excluding unknown items): 33 Calories; trace Fat (0.0% calories from fat); trace Protein; 9g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 157mg Sodium. Exchanges: 0 Vegetable; 0 Fruit; 1/2 Other Carbohydrates.