

INGREDIENTS

8 ears corn	Garlic Butter
garlic butter	2 sticks unsalted butter, slightly softened
1/2 cup grated cotija cheese	8 cloves garlic, peeled and coarsely chopped
4 limes, quartered	1/4 habanero pepper, seeded
2 TBSP chopped chives	1 bunch of chives, divided. Save 1/4 for the garnish
	freshly ground black pepper and salt

DIRECTIONS

- 1 Preheat grill to medium.**
- 2 Peel back the husks of the corn without removing them. Remove the silks and recover the corn with the husk.**
- 3 Soak in large bowl of cold water for 30 minutes. Remove corn from water and shake off excess.**
- 4 While corn is soaking, combine all garlic butter ingredients in a food processor and process until smooth then set aside.**
- 5 Place the corn on the grill, close the cover and grill for 15-20 minutes. Roll the corn several times while grilling.**
- 6 Unwrap corn and brush with garlic butter, sprinkle with the cotija cheese and squeeze with lime. Sprinkle with chopped chives, to garnish.**