



Olive on Tap - Corn 4 Ways

1 Chipotle Lime Corn

Grilled corn with a variety of toppings that go beyond butter and salt. # 1 of four unique flavors.

INGREDIENTS: 1/2 c *Olive on Tap Persian Lime Olive Oil* 2 tablespoons lime juice * 2 tablespoons minced chipotle in adobo sauce * 6 ears of corn

Preheat grill to 400°F. Grill corn ears for 2 minutes per side in 1/4 turn increments for a total of 8 minutes. Combine olive oil, lime juice and chipotle in a small bowl.

Remove corn from grill.
Brush corn with Persian Lime Olive Oil.