

Grilled Corn with Spicy Aioli (Sides)

3/4 cup mayo
2 tsp Halladay's Harvest Barn Garlic Chipotle Seasoning
4 Tbsp butter, melted
Zest of 2 limes

Mix together the mayo and Garlic Chipotle seasoning to make the aioli; set aside.

Add lime zest to melted butter; brush onto shucked corn. Add salt and pepper to taste. Grill for 6 to 8 minutes, turning often until corn is tender and slightly charred. Pipe or brush aioli mixture on to corn just before serving.