

## Chili Lime Corn



### Ingredients:

- 4 ears corn, shucked
- 1 lime
- 1 t salt
- 1 t chili powder

### Instructions:

1. Bring a large pot of water to a boil. When boiling, add corn.
2. Cook 10 minutes. Remove to a plate.
3. Mix chili powder and salt in a small bowl.
4. Slice lime into four pieces. Dip cut edges of lime into spice mixture.
5. Squeeze lime onto cooked corn.

Makes 4 servings.



**Tarrant County Public Health**

<http://health.tarrantcounty.com>