

GRILLED CORNBREAD WITH JALAPEÑO LIME CHIVE HONEY BUTTER

INGREDIENTS:

CORNBREAD

- 1 box cornbread
- ½ cup frozen corn

JALAPEÑO LIME CHIVE HONEY BUTTER

- 2 sticks unsalted butter, softened
- ½ jalapeño, seeded and minced
- 1 lime, zested and juiced
- 1 tbsp honey
- 1 tbsp chives
- ½ tsp sea salt

DIRECTIONS:

Mix together cornbread ingredients and bake according to the package instructions. Grease the grill, then preheat the grill. In a bowl, mix together the butter ingredients.

Carefully slice the freshly baked cornbread into squares. Grill the cornbread squares on each side for 1-2 minutes. Serve with the jalapeño lime chive honey butter.



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PREP: 10 MIN | COOK: 30 MIN | SERVES 6-8