Sweet Maple Chipotle Corn

You will need

Makes 4-6 servings

- 2-3 cups fresh Burwinkel's corn cut from cob
- 1/4 cup chopped red pepper
- 1 tbsp. minced garlic
- 2 tbsp. butter
- 1/4 cup maple syrup
- 1 tsp. chipotle seasoning
- Salt and pepper to taste

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Directions:

- Melt butter over medium/high heat in medium skillet.
- 2. Add peppers, corn, & minced garlic. Sauté for 15-20 min until sugars start to caramelizing.
- 3. Add syrup, chipotle seasoning, S&P.
- 4. Stir & sauté for a few more minutes.

Tip: Add a splash of color by using a mixture of diced red, orange, & green peppers.



Time to Table: 20-25 min