

Cilantro-Lime Corn Saute

from [Cooking Club of America](#)

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3 tbsp milk
2 tbsp sour cream
2 tbsp unsalted butter
1 c chopped onion
3 c corn kernels (from 3-4 ears corn)
2 tsp grated lime peel
2 tsp lime juice
1/4 tsp salt
1/8 tsp pepper
2 tbsp chopped fresh cilantro

Whisk milk and sour cream in small bowl; let stand at room temperature while preparing corn.

Melt butter in large nonstick skillet over medium heat. Cook onion 4 minutes or until beginning to soften and just starting to lightly brown, stirring frequently.

Stir in corn. Cook, covered, 3 minutes or until slightly softened, stirring once.

Uncover; cook an additional 3 to 4 minutes or until almost tender with a slight bite, stirring frequently.

Increase heat to medium-high; cook 1 to 2 minutes or until corn is crisp-tender, stirring frequently.

Stir in lime peel, lime juice, salt and pepper.

Remove from heat; stir in sour cream mixture and cilantro.