

Grilled Corn on the Cob w. Garlic Butter, fresh Lime & Queso Fresco

Garlic Butter

Ingredients:

1.5 sticks of unsalted Butter, softened
4 cloves of Garlic, finely chopped
Salt & Pepper

Directions:

Mix garlic thoroughly into butter.
Salt and pepper to taste.

Corn

Ingredients:

1 ear of Corn per person (12), silks removed but husk left on, soak in water for 10 min.
¼ Lime per ear of Corn (3)
⅔ cup of Queso Fresco

Directions:

Heat grill on high.
Place corn on grill, close lid and cook for 15-20 min., turning occasionally, until steamed through.
Unwrap the husks from the corn and immediately butter the corn.
Squeeze limes on top and sprinkle with cheese.
Serve immediately.