



Mexican Cilantro Grilled Corn

Corn sometimes becomes the perennial summer ho-hum, but this recipe will be the talk of the picnic.

Prep Time: 5 min | Total Time: 15 min | Serves: 4

Ingredients:

- 2 ears Corn, shucked and each cut into 6 pieces
- 1 Tbsp Olive oil
- Kosher salt and black pepper
- ¼ cup Chopped fresh cilantro
- 1 tsp Fresh lime juice, plus lime wedges for serving

Directions:

1. Heat grill to medium. In a medium bowl, toss the corn with the oil and ¼ teaspoon each salt and pepper.
2. Grill uncovered, turning occasionally, until tender, 10 to 12 minutes (reserve the bowl).
3. Transfer the cooked corn to the reserved bowl and toss with the cilantro and lime juice. Serve with lime wedges.



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