



RECIPE

Grilled Street Corn



INGREDIENTS:

6 ears of fresh corn on the cob,
husks and silk removed

1/4 Cup unsalted butter, melted

1/4 Cup fresh cilantro

1/4 Cup G Hughes Sugar Free
Mango Habanero Sauce

1 fresh red pepper, diced

1/2 cup cherry tomatoes,
cut in half

Zest from lime, to taste

1/4 cup Cotija cheese, crumbled or
Shredded Parmesan cheese

DIRECTIONS:

- Spread each cob with the butter, and place on hot grill. Grill, turning often, (10 minutes) or until corn is tender and all sides are charred.
- Cut kernels off corn cob, and place in sauté pan. Add the G Hughes Mango Habanero sauce, and red pepper. Sauté until sauce is hot and corn is well tossed. Remove from heat.
- Place in serving bowl, and toss with the fresh cilantro, tomatoes, and cheese. Garnish with lime zest.