



Grilled Corn on the Cob with Lime and Queso Fresco

Makes 8 portions

Ingredients:

Garlic Butter:

8 oz.	Butter – softened
6 cloves	Garlic – finely minced
1 Tbsp.	Parsley - minced
To Taste	Salt and Pepper

8 each	Corn – Husk on – remove the silks
2 each	Limes – cut in chunks
3/4 cup	Queso Fresca

Directions:

Garlic Butter:

In a mixing bowl, combine the softened butter with the garlic, parsley, salt and pepper.

Blend well to incorporate all ingredients evenly.

Wrap and keep refrigerated until needed. Allow to come to room temperature before using on corn.

Soak the corn in cold water for 10 – 15 minutes.

Heat the grill to high.

Put the corn on the grill, and cook, with the cover closed for about 15 minutes.

Turn occasionally, remove when steamed through but still crisp.

Remove from the grill and pull husk away from the corn.

Spread evenly with the garlic butter.

Top with squeeze of fresh lime juice, top with queso fresca.