

Perfect Grilled Corn

Servings: 8

Prep Time: 25min

Cook Time: 15min

Ingredients

Cilantro-Lime Butter

- 6 tbsp. butter
- 1 tbsp. fresh lime juice
- 1/4 c. packed coriander leaves
- 1/4 c. packed parsley leaves

Corn

- 8 ear corn

Horseradish-Cheddar Topping

- c. low-fat mayonnaise
- 2 tbsp. drained prepared horseradish
- 1 c. shredded Cheddar cheese



Directions

1. Prepare coriander-Lime Butter: Pulse all ingredients in food processor and set aside.
2. Horseradish-Cheddar Topping: Stir together mayonnaise and horseradish. Set aside, saving Cheddar cheese for coating.
3. Prepare corn: Pull husks to stalk end of corn without removing; pull off silks. Return husks to original position; tie with kitchen string.
4. In large saucepot or baking pan, soak corn in 10 cups cold water for 10 minutes. (Soaking corn this way helps keep husks from burning on grill.)
5. Prepare grill for direct grilling on medium-high. Place corn on hot grill grate and cook, uncovered, 15 minutes or until tender, turning occasionally. Peel back husks; spread with toppings, as desired