

Parmesan & Lime Grilled Corn



Wow the family with this healthy and delicious veggie alternative.

Ingredients

4 corn on the cob in husks

3 tbsp butter

1/2 lime zest

2 tbsp finely grated Parmesan cheese

Method:

1. Preheat a grill to medium high heat.
2. Peel husks 2/3 down and tie with a piece of the husk. This will form a handle for grip. Soak corn husks in cold water for 10 minutes. Meanwhile, blend butter and lime zest in a small bowl.
3. Grill the corn for 10-15 minutes turning once or twice.

4. Place on a serving platter and spread with butter mixture; sprinkle with Parmesan.
5. Season with sea salt and pepper before serving.