



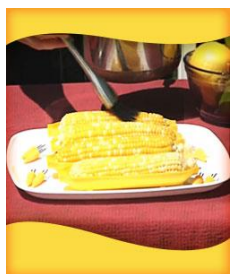
Cooking on the grill is a summertime tradition that occurs in most households. What is a meal on the grill without some corn on the cob? Corn on the cob goes hand in hand with cooking on the grill. The traditional buttery corn is amazing and comforting but if you are looking for a little change boy do we have some tasty topping recipes for you to try!!

Picking Ears of Corn



First let's start by covering how to choose the perfect corn on the cob. When choosing fresh corn from the grocery store, choose corn with bright green husks. Feel the kernels through the husks or tear back the husk to peek at the corn. (Careful, though, as tearing the husk shortens the shelf life of the corn.) Select ears of corn with kernels in tightly packed rows and moist, pale yellow silk peeking out of the ear. Use sweet corn purchased within a day of its harvest to get the best results from grilling.

Grilling Corn on the Cob



Now how to prepare and cook it on the grill to get the best results possible. Grasp the clump of corn silk, or tassel, at the top and pull it straight down the cob to the base without pulling the husks completely off. Pull the corn silks off then soak the cobs for 10 minutes in salted water. Fold the husks back over the corn to protect it during grilling. Grill the corn over medium heat for 15 minutes, and then finish with your choice of seasonings and sauces.

Finally it is time to top it with some tasty cheese, seasonings, or more. Here are a few ideas for you to try...

Bacon Cheddar

Spread mayonnaise on the corn on the cob while it is still warm. Roll it in a mixture of $\frac{1}{2}$ c of grated cheddar and 5 crumbled strips of bacon.

Mexican-Style Street Corn

Spread mayonnaise on the corn on the cob while it is still warm. Roll it in a mixture $\frac{1}{2}$ c crumbled cotija or feta cheese. Sprinkle with chile powder. Serve with lime wedges for squeezing.

Chipotle Lime

Combine ½ c of mayonnaise, 1 chipotle pepper in abodo sauce, finely chopped; 2 tbsp. minced fresh cilantro, 2 tbsp. of lime juice, 1 ½ tsp. grated lime peel, and 1 tsp. salt. Spread 1 heaping tbsp. over each ear of corn and finish by sprinkling with Asiago cheese.

Toasted Sesame Butter

Stir together 4 tbsp. salted butter, softened; 1 tsp. white sesame seeds; ½ tsp. finely chopped cilantro; and ¼ tsp. toasted sesame oil. Spread the corn on the cob with the mixture on all sides and then sprinkle with sesame seeds.

Garlic-Old Bay Butter

Stir together 4 tbsp. salted butter, softened; 1 small clove of garlic, pressed; and ¼ tsp. Old Bay seasoning. Spread the corn on the cob with the mixture on all sides. Sprinkle with additional Old Bay seasoning, if desired.

Pizza Spread

Grate 2 vine-ripe tomatoes, seeded, use a course box grater; strain and press out all excess liquid. Stir in 2 tbsp. finely grated parmesan cheese, 1-2 tsp. finely chopped basil, and ¼ tsp. salt. Cover the entire corn on the cob with the mixture.

Parmesan

Combine 8 tbsp. of unsalted butter at room temperature, 2 cloves of garlic, pressed; ½ tsp dried thyme, season with a dash of salt and pepper. Cover each ear of corn with 1 tbsp. of the butter mixture and sprinkle with Parmesan cheese and parsley. Cook over a bed of charcoal to add a smoky flavor to the corn.

Cheesy Roasted Garlic

Combine the mashed cloves of 1 head of fresh roasted garlic, ½ c. mayonnaise, 1 tbsp. fresh lime juice, ¼ tsp. salt, 1/8 tsp. fresh black pepper. Spread the mixture over the entire ear of corn then sprinkle with Parmesan cheese and a pinch of chile powder.