



MEXICAN STREET CORN ON THE COB

Fire up the grill, grab your cornhole boards, and indulge in the ultimate backyard experience with this mouthwatering Mexican street corn recipe. It's the perfect blend of smoky flavors and spicy delights, making it an absolute winner for all the kings of the grill and masters of Cornhole.

Mark - Watermark Boards

Ingredients

- Corn cobs (still in husks)
- Butter
- Salt and pepper
- Strode's Tropical spice or Chili powder
- Spicy Chipotle or Sour Cream
- Parmesan cheese
- Cilantro or parsley
- Lime

Directions

1. Prep the corn cobs by removing any loose excess husks. Place the cobs in a large pot or pan and cover them completely with water. If they float, make sure to turn them. Soak the corn cobs for 30 minutes to 1 hour. After soaking, drain the water and discard any loose husks.
2. Preheat the barbecue to medium-low heat, approximately 300°F (150°C).
3. Grill the corn cobs, with their husks on, over medium-low to low heat for about 30 minutes.
4. Turn the cobs occasionally during grilling. Use tongs to remove any husks that become loose or fall off.
5. Take the grilled corn off the barbecue and place it on a pan or platter.
6. Allow the corn to cool slightly. Then, peel off the husks. Alternatively, you can keep the husks on the cob by pulling them all the way back and tying them with cooking twine.
7. Brush or roll each corn cob with melted butter.
8. Season each cob with salt and pepper to taste.
9. Sprinkle a pinch of Strode's Tropical spice or chili powder over each cob for added flavor.
10. Optionally, add a dollop of sour cream on top or my fav Spicy Chipotle if you prefer that spicy kick.
11. Generously sprinkle grated Parmesan cheese over each cob.
12. Garnish with fresh chopped cilantro or parsley for a burst of freshness.
13. Squeeze a little lime juice over the top of each cob to add a tangy twist.
14. Serve and enjoy this delicious Mexican street corn on the cob!