



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### FOOD TRUCK STYLE CORN-ON-THE-COB

4 ears corn on the cob, with husks and silks removed

3 tablespoons butter, melted

¼ teaspoon salt

¼ teaspoon ground black pepper

½ cup mayonnaise

½ cup crumbled queso fresco or cotija cheese

3 tablespoons minced fresh cilantro

4 teaspoons fresh lime juice

½ teaspoon chile powder

1. Cover grill grates with nonstick foil or coat with nonstick cooking spray. Preheat grill to medium heat.
2. Brush corn lightly with melted butter and season with salt and pepper.
3. Place corn on prepared grill grates; cover and grill turning occasionally until nicely browned on all sides, about 8 to 10 minutes.
4. In shallow dish, combine mayonnaise, cheese, cilantro, lime juice, and chile powder.
5. Working with one ear at a time, roll corn into mayonnaise/cheese mixture, pressing onto corn to make it to stick. Serve hot.

Makes 4 servings.

