



Loaded Street Corn

Enjoy this delightful bust of creamy & tangy corn.

INGREDIENTS

4 ears of corn on the cob
4 tablespoons Farmers Harvest Seasoning
2 cups of Mayonnaise - (your desired brand)
1 lime
1 bunch of cilantro
1/2 cup crumbled cotija cheese

DIRECTIONS

- 1. Shuck Corn.**
- 2. Preheat grill to 400 degrees Fahrenheit.**
- 3. Rotate corn every 3-4 minutes until corn is lightly charred or cooked.**
- 4. Remove from grill and allow to cool a few minutes.**
- 5. Mix together in a bowl- mayonnaise, Farmers Harvest & cotija cheese.**
- 6. Brush on mayonnaise mixture all over the corn. Coat liberally.**
- 7. Sprinkle extra cotija cheese & Farmers Harvest on top.**
- 8. Squeeze lime juice over the corn and sprinkle on cilantro.**
- 9. Serve & enjoy!**

NOTES

Use your desired mayo.

You can cook the corn any way you'd like. If you boil, make sure to drain excess water from corn before adding mayonnaise.