



## GRILLED CORN COBBS WITH SPICED MAYO

- 4** Corn cobs with husks
- 2** Limes
- 1** Cup whole egg mayo
- 1** Tsp ground cayenne pepper (or chili powder) add more if desired
- Parmesan cheese
- $\frac{1}{2}$  Cup coriander, chopped
- Sea salt and fresh ground black pepper

In a small bowl, combine the mayonnaise with the cayenne pepper and a squeeze of lime juice. Season to taste with salt and pepper.

Peel the green husks of the corn cobs back to the stem but do not remove. Tie back with kitchen twine. Remove the corn silk from the kernels.

Get the BBQ hot. Grill the corn cobs over high heat until they begin to char. Keep turning cobs until they are lightly charred on all sides.

Remove cobs from the heat and drizzle spiced mayonnaise over the top.

Grate fresh parmesan cheese and garnish with chopped coriander leaves.

Serve with lime wedges.

**SERVES 4**