



## MEXICAN STREET CORN -SALAD OR SIDE DISH

6 ears fresh corn on the cob, husked

Vegetable oil

2 Tbsp. mayonnaise

2 Tbsp. sour cream

1 Tbsp. lime juice

1 tsp. chili powder

1 tsp. **Hickory & Maple Garlic Seasoning**

1 tsp. **Sunset Seasoned Salt**

½ cup feta cheese

¼ cup fresh cilantro, chopped (you can substitute with parsley if you prefer)

Preheat grill for high heat. Brush corn with vegetable oil. Grill corn for 10 minutes, turning every 2-3 minutes, until slightly charred on all sides. Cool and cut corn kernels off cob. In a medium bowl combine mayonnaise, sour cream, lime juice and seasonings. Add corn and cheese, mix well. Garnish with cheese and chopped cilantro. Can be served cold as a salad, but absolutely best when served warm as a side dish.

