



GRILLED STREET CORN

PREP TIME 45 MINUTES

SERVES 4-6



INGREDIENTS

- 3 bottles (36-oz.) Blue Moon® Belgian White Belgian-Style Wheat Ale
- ¼ cup reserved
- 4-6 ears of fresh corn, husks removed
- ½ cup mayonnaise
- 1 cup crumbled Cotija or Parmesan cheese
- ½ tsp. cayenne pepper
- 1 cup fresh cilantro, chopped

PREPARATION

1. In a large bowl, soak the corn in the Blue Moon beer for 30 minutes.
2. Remove the corn, pat dry, and grill (or place on a baking sheet and broil 3 inches from a flame, turning frequently) until charred.
3. Meanwhile, whisk together the mayonnaise and the reserved ¼ cup of beer.
4. Remove the corn from the heat and place on a platter. While still warm, brush with the mayonnaise mixture.
5. Sprinkle the corn liberally with cheese and cayenne pepper.
6. Garnish with cilantro and other garnishes, if desired, and serve.