

SPICY GRILLED STREET CORN

From Quality Crab & Oyster Bah Executive Chef Donny Farrell

Serving Size: 8-12 people

INGREDIENTS

- 6 ears corn husk on
- 1 wheel cotija cheese
- 1 bunch green onion
- 2 tbsp. unsalted butter
- 1 tsp. kosher salt
- Cilantro & lime
- 1 bottle Four Letter Hot Sauce
(or your favorite hot sauce)
- Optional for garnish: cilantro, lime



METHOD

1. Get the grill on and hot.
2. Once the grill is hot, throw the corn in the husks directly on the grill. Keeping the husks on will allow the corn to steam.
3. Cook for 15 minutes flipping after 7 minutes.
4. Remove the corn from the grill.
5. Remove the husk and put the corn back on the grill to char the outside, flipping every 2-3 minutes.
6. Once the corn is nice and charred remove the corn.
7. Add the butter, season with kosher salt, sprinkle the cotija cheese crumbles, garnish with cilantro, green onion, lime and douse in Four Letter Hot Sauce.

