

Southern Corn on the Cob



Husked and cleaned sweet corn ears
Real Mayonnaise (we prefer Hellmann's brand)
Southwestern Dust to taste

If you have a pallet grill or gas grill with controlled temperature, preheat it to 350 degrees Fahrenheit. Place Corn on directly on grilling rack, and rotate every 4 - 6 minutes to get even roast on every side. Once each side is evenly cooked (about 25 minutes total), take off of grill, spread mayo on corn evenly, and sprinkle on Southwestern Dust to your liking. SO YUMMY!!

Note: If you are using a grill at higher heat, keep a close eye on it and rotate corn more often. Should be ready in 5-10 minutes.