

Mexican-Style Barbecued Corn

Serves 4 Prep Time 10 minutes Cook Time 30 minutes

Ingredients

- 8 cobs corn, husks on

Dressing:

- ½ cup **HEINZ [SERIOUSLY] GOOD™ Garlic Lovers Aioli**
- ½ tsp smoked paprika
- Pinch of cayenne pepper
- 1 Tbsp lime or lemon juice

To Serve:

- Chopped coriander or parsley

Method

1. To prepare the corn, gently pull the husks back from the corn then remove the silks. Gently pull husks back over the corn. Place the corn cobs in a large bowl and cover with cold water. Soak for 15 minutes.
3. Cook the corn on a preheated barbecue over medium heat for 20 to 25 minutes or until the corn is tender. Turn frequently.
4. Meanwhile, prepare the dressing. Combine the **HEINZ [SERIOUSLY] GOOD™ Garlic Lovers Aioli**, smoked paprika, cayenne pepper and lime or lemon juice in a small bowl.
5. Once the corn is cooked, peel back the husks. Barbecue for a few more minutes to chargrill the corn slightly. Serve drizzled with the dressing. Garnish with chopped parsley or coriander.

Tips

- If fresh sweetcorn is out of season, use frozen cobs. Thaw the corn cobs, blanch for 2 minutes then chargrill on a hot barbecue grill or on a ridged grill.
- The dressing is delicious as a sauce for barbecued chicken or lamb, or as a tasty dressing in burgers or sliders.
- Also delicious with **HEINZ [SERIOUSLY] GOOD™ Aioli**.