

## Mexican-Style Barbecued Corn



 Serves 4

 Prep Time 10 minutes

 Cook Time 30 minutes



### Ingredients

- 8 cobs corn, husks on

#### *Dressing:*

- cup **HEINZ [SERIOUSLY] GOOD Garlic Lovers Aioli**
- 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**.