

J.M. Thomason
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SEASONINGS • SPICES



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MEXICAN STREET CORN

- 4 ears corn, shucked, cooked al dente
 - 4 tablespoons mayonnaise
 - 2 tablespoons grated Parmesan cheese
- J. M. Thomason Chili Lime Seasoning**

1. Heat grill to medium high. Grill corn turning frequently until slightly charred, about 10 minutes. Slather 1 tablespoon mayonnaise evenly over each ear of corn. Sprinkle each with ½ tablespoon Parmesan. Sprinkle liberally with Chili Lime Seasoning to taste. Serves 4.



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