

Grilled Corn on a Stick

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Ingredients:

- 6 ears corn, shucked
- 1/2 cup mayonnaise
- 1 teaspoon smoked paprika
- 1 teaspoon finely grated lemon zest plus 2 tablespoons fresh lemon juice
- Kosher salt
- 3/4 cup grated Parmesan
- Chipotle chile powder, for dusting
- 1/2 of **Calizo Taste of Tuscany**

Preparation:

- Preheat a grill or grill pan for cooking at medium-high heat.
- Insert a 6-inch caramel apple skewer a couple of inches into the base of each ear of corn. Grill the corn, turning occasionally, until tender and charred in spots, about 10 minutes.
- Meanwhile, mix together the mayonnaise, smoked paprika, lemon zest and juice. **Calizo Extra Virgin Olive Oil with Lemon, Calizo Taste of Tuscany** and 1/4 teaspoon salt.
- Slather the seasoned mayonnaise all over the corn and sprinkle with the Parmesan. Dust lightly with chipotle powder and serve.

