
Wasabi Corn

Summer Cookout Cookbook

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Servings: 4

TIPS and TRICKS:

To grill husked corn, cook on oiled grates over medium heat, turning, for 8 to 10 minutes.

To grill corn in the husk, peel back the husk slightly, remove the silk, then pull the husk back up. Grill over low heat for 12 to 15 minutes.

To boil corn, cook in salted boiling water for 3 to 4 minutes and then drain.

1/4 cup mayonnaise

1 teaspoon wasabi paste

zest of 1/2 lime

juice of 1/2 lime

4 cooked corn ears

shichimi togarashi

sliced scallions

In a bowl, combine the mayonnaise, wasabi paste, lime zest and lime juice. Mix well.

Spread the mixture on the cooked corn ears.

Sprinkle with shichimi togarashi and chopped scallions.

Side Dishes

Per Serving (excluding unknown items): 99 Calories; 12g Fat (99.4% calories from fat); trace Protein; 0g Carbohydrate; 0g Dietary Fiber; 5mg Cholesterol; 78mg Sodium. Exchanges: 1 Fat.