

Grilled Corn with Cheese and Cilantro

4 servings

- 4 ears fresh-picked corn, with husks
- 1 tbsp extra-virgin olive oil
- kosher salt
- 1 ¼ cups finely crumbled feta cheese or grated parmesan cheese
- ½ cup chopped fresh cilantro
- ¼ cup mayonnaise
- chilli powder for sprinkling, preferably ancho
- 2 limes, cut into wedges

Preheat an outdoor grill to medium-high. Peel back the husks from the corn, leaving them attached at the ends and twisting to make handles. Remove the silk. Brush each cob with olive oil and season with salt. Arrange the cobs on the grill with the husks dangling over the side so they won't burn. Grill, turning occasionally, until lightly charred all over, about 20 minutes.

Spread the cheese on medium plate and the cilantro on another. When the corn is done, slather the cobs with mayonnaise and then roll them first in the cheese and then in the cilantro. Sprinkle liberally with chile powder and serve with lime wedges and lots of napkins.