

A Side of Quick and Easy | Grilled Corn on the Cob

Don't let the name fool you; this quick and easy way to make delicious, citrus-flavored fish works as well on the grill as it does over a campfire.



PREP TIME: 5 minutes COOK TIME: 5 minutes SERVINGS: 4

INGREDIENTS

- 4 ears of corn, husked
- 2 TBSP mayonnaise
- 1 lime wedge
- 1/4 tsp chili powder
- 1/4 tsp salt
- 1/4 cup Parmesan cheese

DIRECTIONS:

1. Fill hopper with Cabela's BBQ Wood Pellets
2. Preheat grill to 450F
3. Place corn on grill, grill for about 5 minutes
4. Turn ears, repeat until all sides are charred
5. In a separate bowl, add lime juice, mayonnaise, chili powder, pepper and salt, stirring to combine.
6. In another bowl, combine Parmesan cheese and cilantro
7. Coat corn in mayonnaise mixture then sprinkle Parmesan mixture on the corn

Enjoy!