

## Tex-Mex Roasted Corn

Here's a great way to enjoy corn in the summer. Wrap fresh-cut kernels in corn husks with cheese and grill to perfection.

Prep Time: 30 minutes

Grilling Time: 10 minutes

- 4 ears fresh sweet corn
- 1/2 cup white or red onion, diced
- 4 ounces cheddar cheese, grated (soy cheese works too)
- 1/4 teaspoon crushed red pepper
- 1/4 teaspoon salt
- 1 fresh lime, quartered.

Carefully remove husk from ears of corn and set aside. Discard silk. With a sharp knife, cut kernels off cobs.

Combine corn with onions, cheese, red pepper, and salt in a large bowl.

To assemble bundles:

Lay two husks end-to-end with wide ends overlapping 4 inches in the middle.

Place 2/3 cup of the corn filling in the center.

Roll up in a long cigar shape.

Tear one corn husk into eight long strips.

Tie up ends of bundles with corn husk strips.

Grill bundles 3 to 5 minutes on each side.

To serve, make a slit in each bundle and squeeze one lime quarter over filling.