



Olive on Tap - Corn 4 Ways

2 Barbecue-Style Corn

Grilled corn with a variety of toppings that go beyond butter and salt. # 2 of four unique flavors.

INGREDIENTS: 2/3 cup *Olive on Tap BBQ Sauce*
3/4 cup crushed barbecue potato chips
6 ears of corn

Preheat grill to 400°F
Grill corn ears for 2 minutes per side in 1/4
turn increments for a total of 8 minutes.
Remove corn from grill.
Brush corn with barbecue sauce and top with
crushed potato chips.