



Olive on Tap - Corn 4 Ways

4 Mexican Street Style Corn

Grilled corn with a variety of toppings that go beyond butter and salt. # 4 of four unique flavors.

INGREDIENTS: 3/4 cup mayonnaise
2 Tbsp ***Olive On Tap Roasted Chili Olive Oil***
1/2 cup shredded Parmesan cheese
3 tablespoons chili powder * 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.

Blend Mayonnaise & Chili Oil. Brush corn and top with Parmesan cheese and chili powder.