

GRILLED MEXICAN CORN SALAD



Prep Time	15 Minutes
Cook Time	20 Minutes
Yields	4 Pints

- (3) Limes, divided
 - (8) Large Ears Fresh Sweet Corn, husks removed
 - (3 t) Mayonnaise
 - (2/3) Cup Crumbled feta or Cotija Cheese
 - (1/3) Cup Sliced Fresh Chives
-

- Cut 2 limes in half. Squeeze juice to equal about 1/4 cup.
- Preheat grill to 400° to 450° (high) heat. Brush corn with mayonnaise. Sprinkle with desired amount of salt and pepper. Grill corn, covered with grill lid, 10 to 12 minutes or until done, turning occasionally. (Kernels may char and pop.)
- Cut kernels from cobs into a large bowl. Stir cheese, chives, and lime juice into kernels. Cut remaining lime into 4 wedges, and serve with corn salad.

