

Mexican Corn on the Cob with Mayo, Lime, and Grated Cheese

We have a rule in our house: You can't grill in the summertime without corn on the cob. It's always on our table, and our Mexican-style version is a big hit. Parmesan, mayo, and a sprinkle of chili powder make it a spicy side dish that is always a winner with grilled meats and fish. It makes a perfect partner to anything from Southern BBQ chicken (see page 10) to Our Favorite Fajitas with Smoky Grilled Guacamole (page 36) to a Zesty Grilled Veggie Sandwich (page 50) and beyond. **Serves 4**

4 ears husked corn on the cob	Chili powder, to taste
½ cup mayonnaise	2 limes, cut into wedges, for serving
½ cup finely grated Parmesan cheese (2 ounces)	

1. Preheat the grill to medium-high heat and brush the grate with oil or spray with nonstick cooking spray.
2. Slather each ear of corn with 2 tablespoons mayonnaise. Transfer the corn to the grill. Close the cover and cook, turning occasionally, until the corn is lightly charred, 8 to 10 minutes.
3. Immediately coat the corn with the Parmesan cheese and sprinkle lightly with chili powder. Serve with lime wedges.

Tip

Light Up the Night

Christmas in July? Not exactly, but Christmas lights on the patio are a perfect way to light up an after-dark barbecue. Hurricane lanterns work nicely if you don't have access to electrical outlets, and citronella candles will do double duty, lighting up the backyard and keeping mosquitoes at bay.

