**Carol’s Fiesta Corn**

Spring Break is here and even though it’s been rainy, we see some sunny, grilling days ahead! This Quick Family Recipe is so fun to make. I call it Fiesta corn, because it has a few flavor surprises that will make your taste buds feel like they are having a party!

Get your grill out for the first step. If you don’t have a grill, don’t worry, go ahead and boil your corn and then follow the steps that immediately follow the grill. I’d also recommend grilling like 10-12 ears at a time, because this dish goes fast. My sweet husband ran to the grocery store to buy the ingredients I needed to make this dish. He only bought 5 ears of corn, and I barely was able to save one to share with Ellis and Tyler!  I am grateful though to have an amazing husband who will actually grab groceries for me, so I can’t complain too much. LOL.

Let’s get grillin…

**Ingredients:**

* Vegetable Oil
* 10-12 Whole Ears of Corn
* 1 Stick of Butter, Softened
* 2 Tbsp of Chili Powder
* 2 Limes Cut in Quarters
* Queso Fresco (Mexican Cheese, you can find it in the repacked cheese area. It crumbles as soon as you start working with it. See what it looks like in the ingredients picture.)

**How to Make:**

* Shuck your corn taking away all the husk and silk.
* Brush each ear of corn with vegetable oil, so it doesn’t burn or stick to the grates when you put it on the grill.
* Mix your softened butter with the 2 tbsp of chili powder. I know it looks messy, but it’s soooo good.
* Cut your limes and crumble your cheese in a bowl to have everything ready to go before you grill.
* Fire up your grill, then rotate your corn every 2 minutes to char evenly and keep one side from burning. Your corn should be ready to go after about 12-15 or when the kernels are start to soften.
* Remove from grill and use a spatula to spread butter evenly around the hot ear of corn.
* Squeeze fresh lime on your charred corn and crumble cheese over the top.
* At this point, your corn is ready to eat, but since we usually have more food to grill, I throw the entire dish of corn in the oven on 200 to keep it warm. It also helps melt the cheese.
* Serve and Enjoy!
* If you have extra corn leftover, you can always cut off the charred kernels and make a charred corn salsa with it…yum!

Ellis and Tyler would love to see your family grilling out! Head on over and share your pics on the [Z88.3 Mornings Facebook Page](https://www.facebook.com/Z88.3Mornings/)!

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Originally posted on [Carolbake.com](http://carolbake.com/)