

# Grilled Corn with Cilantro, Lime and Cotija cheese



## ingredients

- Fresh corn on the cob, cleaned
- Pink Himalayan sea salt
- Fresh ground pepper
- Fresh limes
- Cotija cheese
- Butter
- Ground cumin
- Cilantro, thinly sliced

## directions

1. Place corn on the cob in a large pot and bring to boil and cook 2-3 minutes.
2. Remove from water and allow to cool for a few minutes.
3. Place on the grill.
4. Rotate to get the golden grill marks.
5. Transfer to serving platter.
6. Brush generously with butter.
7. Squeeze on lime juice.
8. Sprinkle ears with ground cumin, pink Himalayan sea salt and ground pepper.
9. Give a generous handful of Cotija cheese over the ears of corn.
10. Top with fresh, thinly sliced cilantro.