



GRILLED CORN with PESTO

I want to share this recipe for grilled corn on the cob that I developed for our Father's Day barbecue.

I combined one part softened butter and one part Jalapeño-Cilantro Pesto, (recipe below). I also added some sautéed habanero peppers for extra kick. (Some Dads like it hot!)

I carefully pulled back the corn husks without detaching them, and removed the silk. Then I spread each cob generously with the mixture and wrapped them back in the husks. Tossed them on the grill and WOW! Best corn on the cob ever!

You could also put them under the broiler instead of grilling. And you could use regular pesto instead of the Cilantro-Jalapeno Pesto.

I hope you try it this summer! It was truly awesome.

CILANTRO & JALAPENO PESTO

3 bunches of cilantro, cleaned, with stems

10 Jalapeno peppers, Stems removed, cut in half

10 cloves of garlic

3/4 cup Parmesan cheese

enough olive oil to achieve proper consistency (if needed) salt to taste (about a teaspoon)

1 cup walnuts

Blend everything together in a food processor until smooth.