Best Grilled Sweet Corn (4 ways)   **Makes 4 servings**

Sweet corn should be at its peak for Labor Day season. Here is our take on classic street food, grilled sweet corn. Grill up a bunch of corn and make all of the toppings to create a sweet corn tasting that is sure to please everyone.

4 ears yellow corn in the husk

For the Corn: Remove and discard any outer dry husk and peel back outer and inner green husk, but leave husk in attached to the bottom. Remove and discard silk from corn and re-wrap husk around corn cob. Soak cobs in cold water for about 20 minutes and tie with twine if desired to keep husk in tack. Remove from water, drain and dry. Pre-heat charcoal or gas grill to medium high, place corn on hot grill and cook on all sides for about 10 minutes. Corn will steam inside husk. Remove corn from grill and carefully pull back husks. Add favorite toppings.

Pick Your Favorite Style: Each recipe makes enough for 4 ears of corn

Mexicali	Parmesan	Cilantro Lime Butter	Cajun Honey
1/2 cup low fat mayonnaise 1/2 teaspoon chili powder 1/4 cup) fresh lime juice 1 tablespoon chopped cilantro 1/4 cup Queso fresco or low fat feta cheese crumbles	2 Tablespoons melted butter 2 teaspoons Italian seasoning 2 Tablespoons grated Parmesan cheese 4 lemon wedges 2 Tablespoons chopped fresh parsley	2 Tablespoons melted butter 1 Tablespoon chili powder 4 lime wedges 4 Tablespoons chopped fresh cilantro	2 Tablespoons melted butter 2 teaspoons Cajun seasoning 4 Lemon wedges 4 Tablespoons honey
Combine mayonnaise, chili powder, lime juice and cilantro. Stir will to combine and refrigerate for 20 minutes or so before use. Brush the corn with mayo sauce and sprinkle with Queso fresco cheese.	Brush the corn kernels with butter. Sprinkle with Italian spice, Parmesan cheese and fresh basil.	Brush the corn kernels with butter. Sprinkle the chili powder. Finish corn with squeeze of the fresh lime and chopped fresh cilantro.	Brush the corn kernels with butter. Sprinkle the Cajun spice on the corn and drizzle with the lemon and honey

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