# **Grilled Corn** with Parmesan Spread & Basil

3 garlic cloves, crushed with press (about 1 tablespoon)
1 tablespoon olive oil
½ cup mayonnaise
¼ cup grated Parmesan cheese plus additional for sprinkling (optional)
2 teaspoons fresh lemon juice
¼ teaspoon ground red pepper
6 ears of corn, silks and husks removed, cut crosswise in half
Nonstick cooking spray
¼ cup coarsely chopped fresh basil leaves

**1.** Prepare outdoor grill for direct grilling over medium-high heat. In small skillet, cook garlic in oil over medium heat 1 to 2 minutes or until golden brown, stirring frequently; cool.

**2.** In small bowl, stir mayonnaise, cheese, lemon juice, red pepper and garlic mixture. Makes about ¾ cup.

**3.** Spray corn with cooking spray. Place corn on hot grill rack; cover and cook 10 to 12 minutes or until golden brown, turning frequently.

**4.** To serve, brush corn with mayonnaise mixture; sprinkle with additional cheese, if desired, and basil.

## 3 more toppings:

### Rosemary-Pepper Spread

Place 1 stick softened unsalted butter, 1½ tablespoons chopped rosemary, 2 teaspoons cracked black pepper, 1 teaspoon fresh lemon juice, ½ teaspoon salt and 1 pinch cayenne in a bowl; mix well. Refrigerate for up to 6 days, or freeze for up to 2 months sealed well.

### Guacamole Butter Spread

Into medium bowl, mix 1 tablespoon fresh lime juice and 1 mashed ripe avocado. Stir in 1 stick of softened unsalted butter, 1½ teaspoons taco seasoning and ½ teaspoon salt.

### Mexican-Style

Spread grilled corn with ½ cup mayonnaise, roll in 3 cup queso fresco cheese and then sprinkle with 1 tablespoon chipotle chile powder.