

RECIPE

Grilled Southwestern Corn on the Cob

Cost-cutting feasts rely on seasonal ingredients and a grill

BY ROSEMARY BLACK
DAILY NEWS STAFF WRITER

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William Geddes

Cilantro and parmesan cheese flavor freshly grilled corn on the cob.

Serves: 8

Prep Time: 10

Budget barbecues may be this summer's hottest entertaining trend. Steaks just don't cut it when you're trying to save money, which is why savvy cooks are grilling chicken, doctoring up inexpensive, in-season vegetables, and forgoing a full bar for just one great cocktail.

"Pick just one cocktail," advises [Karen Bussen](#), author of "Simple Stunning Parties at Home" (Stewart, Tabori & Chang, \$32.50).

"Margaritas, for instance. Make up a big batch that you can keep pouring into large pitchers and don't try to set up a whole bar, which is expensive."

She grills pork ribs on the slab and chicken pieces (thighs, drumsticks and breasts), slathering on barbecue sauce in time for it to caramelize and form a crust on the meat. Bussen also likes to treat guests to homemade cornbread (add a little Manchego cheese to the batter to make it special).

Pick up a couple of big drink dispensers at Target, Walmart or the Christmas Tree Shop, and if you buy disposable plates and flatware, be sure they're eco-friendly. ([Try Whole Foods](#) for plates, napkins, forks and knives.) This recipe is from Bussen's new book. If you don't have a grill, you can simply boil the corn in water for three minutes and then add the toppings. For spicier corn, add a pinch of cayenne pepper at the end.

Instructions

Preheat your grill and brush it with oil. Brush each ear of corn with oil and grill for approximately 5 minutes, turning occasionally, until the ears are slightly charred. Remove the corn from the grill and spread mayo on each ear. Season lightly with salt, then sprinkle with the Parmesan cheese, turning the ears to coat. Garnish with fresh cilantro leaves.

Ingredients

2 tablespoons olive oil, plus additional for the grill
8 ears fresh corn on the cob, shucked and cleaned
½ cup mayonnaise
Salt
½ cup grated Parmesan cheese
Fresh cilantro leaves, for garnish

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