
Korean Style Street Corn

Total time: 20 min Yield: 4 servings

Ingredients

4 pieces corn on the cob
2 Tbsp kochujang
2 Tbsp mayonnaise
oil
salt & pepper
2 Tbsp butter
2 Tbsp parmesan cheese (grated)
2 limes (cut in half)
cilantro (chopped)

Prep Time: 10 min Cooking Time: 10 min Total Time: 20 min

Instructions

Blanch corn in boiling water for about 4 minutes. Remove and cool, then set aside. In a small bowl, mix the kochujang and mayonnaise together. Heat grill to medium high heat. Grill corn until golden and slightly char. Remove and rub with butter then kochujang mayonnaise mixture. Roll in parmesan cheese and squeeze lime juice. Add cilantro and eat.

Recipe brought to you by:

Chef Maka Kwon