

Grilled Corn with Harissa Mayo

Recipe By Sara and Yossi

Goldstein



Cooking and Prep:  45
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Serves:  4

Contains: 

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Gluten Free,
Low Carb, Pescetarian, Sugar
Free

Source: Whisk by Ami
Magazine

Fun Fact: It was the Native Americans who first taught the settlers how to grow and prepare corn, including popcorn. Popcorn was eaten as a breakfast cereal with milk and maple syrup. Lime is a natural complement to corn, and it even makes certain vitamins in the corn more available to the human body.

Ingredients (6)

Main ingredients

- 4 ears of corn
- Gefen Olive Oil, for brushing
- 1/2 cup Gefen Mayonnaise
- 1 and 1/2 tablespoons harissa (I used Mina brand, available at craftedkosher.com.)

1/2 teaspoon cumin

1/4 teaspoon lime juice

Start Cooking

Prepare the Grilled Corn

1. Peel back the husks gently and remove the “silk” from the corn.
2. Wrap the corn back in the husks and soak in water for 15 minutes to keep the corn from drying out during grilling.
3. Remove the corn from the water, shake, and peel back the husks. Brush kernels with olive oil. Wrap husks back around the corn.
4. Place corn on the grill, turning every three to four minutes for approximately 15 to 20 minutes. (If the husks begin to burn, place the corn in the rack above the grill where the heat is indirect, and continue cooking until kernels are tender when pierced with a knife.)

To Serve

1. Mix together harissa, mayonnaise, cumin, and lime juice, and spread on the corn.