

SIDE DISHES

Lime Seasoned Roasted Mielies

(Corn on the Cobb)

Ingredients:

4 ears corn on the cob, cleaned and cut in half

Olive oil

Grill seasoning

Dried rosemary

Fresh lime juice (approximately 3 limes)

Put corn in a pot of water, and boil until cooked – corn will become more yellow.

Remove from water. Run with olive oil. Season well with salt, grill seasoning and rosemary. Place in baking sheet, drizzle with lime juice.

Roast for approximately 15 minutes in a preheated 400 degree oven. Serve with any store bought ranch dressing.



*Make ordinary
corn extraordinary.
Drizzle in lime
juice and olive oil,
season with salt and
rosemary, and roast
to crunchy, mouth-
watering perfection.*



PAIR WITH:

**SAUVIGNON
BLANC**