

# LAMORA FAMILY

## FAVORITE CORN RECIPE

### **Smokey Parmesan Corn on the Cob**



- 4 pieces of corn on the cob, cut in half
- ½ cup finely grated parm cheese
- ¼ cup butter, softened
- 2 tablespoons smoked paprika
- 1 tablespoon garlic powder
- 1 teaspoon sea salt
- Optional: grated parmesan cheese, green onions or parsley for garnish

Combine cheese, butter, smoked paprika, garlic powder and sea salt in a small bowl and mix till well combined. Spread about 1 tsp of the mixture over each corn half.

Three easy ways to cook: Grill, Bake or broil! To bake, wrap corn in aluminum foil and bake on a baking sheet in a 420 degree oven for 20 minutes. To broil, place corn on a baking sheet (not wrapped in foil) and broil for 5 minutes on each side, or until it is nicely browned all over.