

# MONSTROUS BBQ RECIPES

## Cilantro Corn on the Claw

For the Grill

**Yield:** Serves 6-8 people

**Time:** 10-15 min. prep; 10-12 min. cook time

### Ingredients:

6-8 medium/large ears of corn  
6-8 tbsp butter, softened  
6-8 tbsp fresh cilantro, coarsely chopped  
3-4 tsp cayenne pepper  
2 small limes, cut into quarters  
6-8 pieces of quality aluminum foil, 12" x 12"  
in size

### Directions:

Preheat grill to medium temperature.  
Remove husk and stems from ears of corn.

On a clean cutting board, coarsely chop the fresh cilantro and set aside.

Place one ear of corn on a piece of aluminum foil. Rub 1 tbsp of softened butter over the corn, to cover surface.

Sprinkle 1 tbsp chopped cilantro, to cover corn surface.

Top with ½ tsp cayenne pepper and the juice of ¼ of a lime\*\*

Wrap the aluminum foil around the corn and place directly on the grill for 10-12 minutes. Turn corn halfway through, after approximately 6 minutes.

Remove corn from grill, unwrap foil and enjoy!

## Mike's Melonade

**Yield:** Serves 1

**Time:** 5-10 mins. prep

### Ingredients:

2 oz fresh honeydew melon juice, chilled  
2 mint leaves, fresh  
Dash fresh lime juice  
1 tsp agave syrup  
Tiny pinch salt (really tiny)

### Directions:

Muddle the mint, agave syrup and lime juice together. Add honeydew melon juice. Pour over ice.

