



Grilled Corn With Chipotle and Parmesan

Ingredients

- 6 ears of fresh corn, in the husk
- 3-4 tablespoons [Fustini's Chipotle Olive Oil](#)
- ¼ cup finely grated Parmesan cheese

Directions

Step 1.

Prepare a hot grill. Place corn directly on grill in the husk and cook over high heat, turning now and then until fully cooked and the outside husks are charred, 15 to 20 minutes. Remove the corn from the grill and let cool slightly. Pull back the husks and secure with rubber band to make a handle or remove entirely. Brush or drizzle with the **Fustini's Chipotle Olive Oil**, and sprinkle liberally with the parmesan cheese and serve immediately.