



## Jamaican Street Corn

### Ingredients

- 6 ears of fresh corn on the cob
- 2 cups coconut flakes, toasted
- 1 tablespoon [Fustini's Persian Lime olive oil](#)
- ½ cup mayo
- ½ teaspoon grated ginger
- ¼ teaspoon cayenne pepper (optional)
- ½ teaspoon ground cinnamon
- 2 tablespoons curry powder

### Directions

#### Step 1.

Mix all ingredients except coconut and corn. Grill the corn until some kernels are nice and caramelized. Once off the grill, brush the ears with a coat of spiced mayo, and then roll the ears in the coconut. You can put the corn on wooden skewers if you want.