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# Cacio E Pepe Corn

Summer Cookout Cookbook

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Servings: 4

*TIPS and TRICKS:*

*To grill husked corn, cook on oiled grates over medium heat, turning, for 8 to 10 minutes.*

*To grill corn in the husk, peel back the husk slightly, remove the silk, then pull the husk back up. Grill over low heat for 12 to 15 minutes.*

*To boil corn, cook in salted boiling water for 3 to 4 minutes and then drain.*

**1/3 cup finely grated Parmesan cheese**

**1/3 cup pecorino**

**1 tablespoon coarsely ground pepper**

**4 ears cooked corn**

**butter, melted**

**salt**

In a bowl, combine the Parmesan cheese, pecorino and pepper.

Brush the cooked corn ears with butter. Season with salt.

Roll the corn ears in the cheese mixture.

## Side Dishes

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*Per Serving (excluding unknown items): 4 Calories; trace Fat (8.5% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 0 Fat.*