

# Greek Corn with Feta (Grilled)

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*4 ears corn, husks removed  
1/2 cup plain Greek yogurt  
1/2 cup mayonnaise  
juice of one lemon  
1 clove garlic, grated  
1/4 teaspoon dried oregano  
pinch salt  
pinch pepper  
crumbled feta cheese  
Aleppo pepper  
dried mint flakes*

Set the grill to medium-high heat.

Prepare the corn by brushing with vegetable oil.  
Season with salt and pepper.

When the grill is hot, grill the corn, turning, until lightly charred, about 8 to 10 minutes.

Meanwhile, prepare the dressing: In a bowl, mix the yogurt, mayonnaise, lemon juice, garlic, oregano, salt and pepper.

When the corn is done, spread the dressing mixture on the corn. Sprinkle with the crumbled feta, Aleppo pepper and dried mint.

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Per Serving (excluding unknown items): 1104 Calories; 98g Fat (72.7% calories from fat); 13g Protein; 70g Carbohydrate; 10g Dietary Fiber; 39mg Cholesterol; 680mg Sodium. Exchanges: 4 1/2 Grain(Starch); 0 Vegetable; 8 Fat.