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# Tomato-Garlic Corn

*Summer Cookout Cookbook*

*Food Network Magazine - June 2021*

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.*

**2 tablespoons roasted garlic**

**1 tomato, grated**

**2 tablespoons Parmesan cheese**

**salt**

**pepper**

**fresh thyme**

**4 ears cooked corn**

In a bowl, mix the garlic, grated tomato and Parmesan cheese. Season with salt and pepper and fresh thyme.

Spread the seasoning mixture on the corn ears.

## Side Dishes

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*Per Serving (excluding unknown items): 18 Calories; 1g Fat (40.5% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 2mg Cholesterol; 49mg Sodium. Exchanges: 0 Lean Meat; 1/2 Vegetable; 0 Fat.*