

Layered Herbed Citrus Olive Oil & Parmesan Corn on the Cob

A summer favorite packed with flavor

SERVES: 4-6
PREP TIME: 5 minutes
COOK TIME: 25 minutes
TOTAL TIME: 30 minutes

INGREDIENTS

6 ears sweet corn, cleaned
¼ cup GC Napa Valley Citrus Herb Pepper Olive Oil
1 cup Parmesan cheese, finely grated
1 medium lemon, zest of (about 1 Tbsp.)
1 Tbs. GC Napa Valley Natural Marjoram Finishing Sea Salt
6 pieces aluminum foil, 12" x 14" rectangles
6 pieces parchment paper, 12" x 12" squares + 1 extra piece

TO PREPARE

- Preheat grill to medium-high heat.
- Lay out sheets of aluminum foil layered with parchment paper and 1 ear of corn on each.
- Pour Citrus Herb Pepper Olive Oil in a small bowl. Brush each ear of corn generously and seal in foil.
- Place foil wrapped corn on the grill. Turn quarterly over a 12-15 minutes time period to prevent burning.
- Mix in a small bowl the Parmesan cheese, lemon zest and Marjoram Finishing Sea Salt. Transfer to a piece of parmesan paper.
- Remove corn from grill. Remove foil and parchment. Roll corn in the Parmesan mixture.

TO SERVE

Lay dressed corn on a serving platter

SHOPPING LIST

6 ears sweet corn
4 oz. Parmesan cheese wedge
1 medium lemon

FROM YOUR PANTRY

Aluminum foil
Parchment paper

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As a Wine Country Foodie member, you enjoy our Napa Valley Estate Garden and Vineyard to your doorstep.
Experience artisanal gourmet GC Napa Valley products and recipes with wine pairings.

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