



Mexican Street Corn Brats

Prep: 15 minutes

Grill: 27 minutes • Serves: 4

- 2 ears sweet corn, husk and silk removed
- ¼ cup finely chopped red onion
- ¼ cup **PICS grated Cotija** or **PICS Parmesan cheese**
- 2 tablespoons finely chopped fresh cilantro
- 2 tablespoons **PICS sour cream**
- 1 tablespoon fresh lime juice
- 1 tablespoon **PICS mayonnaise**
- 2 teaspoons cayenne pepper hot sauce plus additional for garnish (optional)
- 1 teaspoon **PICS garlic powder**
- ½ teaspoon chili powder
- 4 uncooked bratwurst sausages
- 4 **PICS hot dog buns**

1. Prepare outdoor grill for direct grilling over high heat. Place corn on hot grill rack; cover and cook 12 minutes or until charred, turning ¼ turn every 3 minutes. Transfer corn to cutting board to cool; reduce grill heat to medium-low. Once corn is cool, cut corn kernels from cobs.

2. In large bowl, stir red onion, cheese, cilantro, sour cream, lime juice, mayonnaise, hot sauce, garlic powder and chili powder; fold in corn. Makes about 13 cups.

3. Place brats on hot grill rack; cover and cook 15 minutes or until internal temperature reaches 160°, turning frequently. About 3 minutes before brats are done, place buns, cut side down, on hot grill rack; cover and cook 3 minutes or until grill marks appear.

4. Serve brats in buns topped with corn mixture and hot sauce, if desired.

*Approximate nutritional values per serving (1 topped brat):
505 Calories, 32g Fat (11g Saturated), 73mg Cholesterol,
1143mg Sodium, 36g Carbohydrates, 2g Fiber, 19g Protein*