Grilled Corn with Avocado Sauce

Serves 4

Ingredients

8 ears of corn

1 avocado

½ cup plain yogurt

¼ tsp. smoked sweet paprika

Sea salt, to taste

Ground pepper, to taste

Preparation

1. To make the avocado sauce, blend avocado, yogurt, and paprika in a food processor until smooth.
2. Heat BBQ to 400°F, then grill corn on all sides for 8–10 minutes.
3. Brush the avocado sauce over corn, then top with lime juice and cilantro leaves.

Tip

To grill corn on a BBQ, boil corn for about 5 minutes. Place directly on grill and cook for 8-10 minutes, turning often so each side is nicely browned.

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4. Remove from grill and serve.