



# REAL TEXAS RECIPES

## TexMex Fandango Corn with Ruby Jewel Sweet Red Corn

Recipe by T. Gozney Thornton



### Ingredients

Ruby Jewel Sweet Red Corn  
Fresh Lime Juice  
Margarine  
Chili Peppers, ground  
Garlic Powder  
Onion Powder  
Cayenne Pepper  
Paprika  
Cumin, ground  
Little Kosher Salt

### Directions



Carefully pull back the husks, but not removing them from the cob. Remove all the silk. Set the corn aside.



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Cut fresh limes in half and squeeze the juice. Pour into a large bowl and set aside.



Dip the corn into the fresh squeezed lime juice and using your free hand, scoop some lime just and rub into the corn. You really want to saturate the corn with the lime juice.



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In a small bowl mix together ground Chili Peppers, Garlic Powder, Onion Powder, Cayenne Pepper, Paprika, Cumin, Salt.



Sprinkle spices onto the corn and rub in. If you are using the spices you mixed, then using a spoon, sprinkle the spices onto the corn and rub in.



Scoop margarine in your hand and rub into the corn firmly. Make sure you totally cover the corn with the margarine.



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Pull the husks back over the corn and close the husks around the corn.



Using aluminum foil, place the corn cob at an diagonal and wrap tightly, twisting the ends. You want to make sure that the husks is covering all the kernels of corn and that the foil doesn't touch the corn.



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Heat the grill to low and place corn on the top rack. Grill the corn for approximately 20 minutes, turning once after 10 minutes.



Remove the foil, and husk. Enjoy, the TexMex Fandango Corn with Ruby Jewel Sweet Red Corn from Colorful Harvest!