



Spicy Jalapeno Grilled Corn on the Cob

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 jalapeno pepper, finely diced
- 2 ears corn, shucked
- 1 tablespoon butter
- 1 teaspoon Cajun seasoning
- 6 fresh basil leaves
- 1 bunch scallions, finely chopped

Instructions

1. On a piece of tin foil, add the corn and top with butter, jalapeno, basil, scallions and seasoning.
2. Wrap up.
3. Grill over medium heat 20-25 minutes. Serve