



Grilled Coconut Cream Corn and Kebabs

Makes enough for 4 with leftovers

One 13.5 ounce can unsweetened coconut cream or coconut milk

1 tablespoon brown sugar, optional but delicious

Zest from two limes

2 tablespoons lime juice, about 1 big lime

1 tablespoon soy sauce or tamari

1 ½ teaspoon ground coriander or cumin

2 cloves of garlic, grated

Salt and pepper

Chopped cilantro or green onions for garnish

4-6 large ears of corn, husk and silk removed

10 raw veggie kebabs or more ears of corn

Warm up the coconut cream in the microwave or stove top until it's hot like a cup of coffee. Whisk in the brown sugar until it dissolves. Whisk in the lime zest, lime juice, soy sauce, coriander, and garlic cloves grated on whatever you zested the lime with. Brush this sauce over your prepared ears of corn and whatever veggie kebabs you've got going on and let them sit in this while you warm up the grill. You can also do this the night before to save on prep time.

When you're ready to cook, warm up the grill or your grill pan to a medium high heat. Place the corn on first and close the lid. Every 3 minutes or so, turn the corn and bast on some more coconut sauce until the ears are charred all the way around, up to 12 minutes depending on the heat of your grill. When the corn is about half done add the kebabs and cook them until they are charred on both sides, about 5 minutes. When everything is charred to perfection, brush on some more coconut sauce, and a little salt and pepper. Let them cool for a minute or two then serve sprinkle with some cilantro or green onions as part of your cookout spread or with some rice, beans, and cabbage slaw for a perfect meal.