



Mexican Street Corn

"Just because you can't dance, doesn't mean you shouldn't dance!" - Tequila

- ◆ 1/4 c mayonnaise
- ◆ 1/4 c grated Pecorino Romano cheese
- ◆ 2 T fresh cilantro
- ◆ 1 T lime juice
- ◆ 1 clove garlic, minced
- ◆ 4 ears fresh corn, husks and silk removed
- ◆ 1/2 t kosher salt
- ◆ 1/4 t chili powder

Combine mayonnaise, Pecorino, cilantro, lime juice, garlic, salt, and chili powder in a small bowl. Brush corn with half the mayonnaise mixture. Grill corn, turning often, until well browned on all sides, about 12 minutes. Transfer to a platter and brush with remaining mayonnaise mixture. Garnish with chopped cilantro and serve with lime wedges and frosty Margarita!



NOEL ROBERTS
ADVISOR

GRI, ABR, MCNE, CHMS

713.562.3693

noel@homesbynoel.com

noel.roberts@evusa.com

www.homesbynoel.com

www.austin.evusa.com

Now proudly representing clients in
both Austin and Houston!



ENGEL & VÖLKERS[®]



**Another foolproof recipe
from your favorite
gastronomically challenged
Realtor!**



*Now proudly representing clients
in both Austin and Houston!*



NOEL ROBERTS, ADVISOR

GRI, ABR, MCNE, CNE, CHMS, ALHS

ENGEL & VÖLKERS AUSTIN

PHONE: 713.562.3693

EMAIL: noel@homesbynoel.com
noel.roberts@evusa.com

WEBSITE: www.homesbynoel.com
www.austin.evusa.com



ENGEL & VÖLKERS
NOEL ROBERTS

3700 Bee Caves Road, Ste. 102
Austin, Texas 78746



If your home is currently on the market, this is not a solicitation of the listing.

Like Homes by
Noel on Facebook

