

# HOW TO MAKE ROBERT IRVINE'S

## GRILLED MEXICAN STREET CORN



### INGREDIENTS

2 ears of corn

1 lime, zested

2 tbsp queso blanco

1oz bacon lardons, chopped

1 tbsp cilantro

### LIME AIOLI

2 egg yolks

1 lime, juiced and zested

2 cloves garlic

2 tsp Dijon mustard

salt and pepper

1 tsp grapeseed oil

SERVES  
**2**

*[Scale the ingredients  
for your family and friends.]*

- 1 Peel both ears of corn, and soak in cold salted water.
- 2 Place corn on a hot grill, approximately 3 minutes on each side.
- 3 To make lime aioli, put all ingredients in a blender and pulse until thickened.
- 4 Finish corn with lime aioli (1 tbsp on each ear), lime zest, bacon lardons, queso blanco, and cilantro.
- 5 Don't forget Pure Life® water!



Make the recipe and share with  
**#PureLifeSummerChallenge**