



## **Olive on Tap - Corn 4 Ways**

### **# 3 Jalapeno Cheddar Corn**

Grilled corn with a variety of toppings that go beyond butter and salt. # 3 of four unique flavors.

INGREDIENTS: 1/4 cup *Olive on Tap Jalapeno Olive Oil* \* 1 cup shredded Cheddar cheese  
3 tablespoons jalapeño flakes (optional)  
6 ears of corn

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Preheat grill to 400°F  
Grill corn ears for 2 minutes per side in 1/4 turn increments for a total of 8 minutes.  
Remove corn from grill.  
Brush corn with Olive Oil and top with Cheddar cheese and jalapeño flakes.