
Grilled Corn & Cilantro Cream

Yield: 16 oz

INGREDIENTS

- 1 qt Glenview Farms® 40% heavy cream
- 2 ears fresh corn
- 1 bu fresh cilantro
- ½ t Dijon mustard
- salt and pepper

PREPARATION

Reduce heavy cream in a heavy-bottom saucepot until nappe or halfway. Meanwhile, roast corn over open flame or grill until evenly browned. Cool corn and remove kernels with sharp knife. Add corn kernels, cilantro and mustard to cream reduction. Season to taste. Serve warm. Pair with Molly's Kitchen™ steak & cilantro empanadas.

