



Corn Husk Grilled Cream Cheese Relish With Smoky Bagels

The corn husk imparts grilled flavor to the dish

- 2 large ears fresh corn
- 6 ounces light whipped vegetable cream cheese
- 2 Tablespoons grated Parmesan cheese
- 2 Tablespoons chopped chives or green onions
- 3 Tablespoons chopped hot sweet red peppers
- 3 Tablespoons coarsely chopped fresh cilantro
- 1 Tablespoon olive oil
- 1 Tablespoon fresh lemon juice
- 1/8 teaspoon (each) salt; ground black pepper
- 2 split seeded or cheese bagels
- Olive oil spray as desired
- 2 teaspoons grated Parmesan cheese

Preparing the Husks:

1. Trim the tassel top from the corn and any loose leaves.
2. Rinse the corn with husks under tap water; place in 12-inch microwave safe dish; cook in microwave loosely covered for 5 minutes or until cooked tender. Remove from microwave; set aside to cool.
3. When cool enough to handle, work with 1 ear of corn at a time, carefully remove husk, make sure not to tear husk. Remove silk from corn. At the corn cob bottom, cut corn from the husk, set corn aside.
4. Overlap several long edges of husk pieces on a work surface. Spoon cream cheese lengthwise down the center; sprinkle 1 Tablespoon grated cheese over cream cheese. Continue overlapping remaining husk pieces around cream cheese to completely enclose cheese inside. Gather excess husk pieces at each end and tie with pieces of corn husk or chive strands to secure cheese in the husk. Repeat with the remaining husk.

Prepare Corn Relish:

1. On a cutting board, stand corn cob upright; cut the corn kernels from the cobs.
2. Place corn kernels in a medium sized bowl, stir in chives, red peppers, and cilantro.
3. In a measuring cup, combine oil, lemon juice, salt, and black pepper; pour over corn mixture; toss to coat. Set aside.

Grill the Bagels and Corn Husks:

1. Spray bagel halves with olive oil; sprinkle each with about 1/2 teaspoon grated Parmesan cheese.
2. Preheat grill to 400 degrees F. Grill the bagel halves for about 3 minutes or until golden brown with grill marks.
3. Place corn husks on the grill, cook turning occasionally for about 40 seconds to brown the husks and heat the cream cheese.

To Serve:

1. Place corn husks on serving platter; cut slit lengthwise through top layer of charred husks to expose the cheese; spoon some corn relish over top.
2. The cream cheese will be served with the grilled bagels and topped with corn relish. Serve additional corn relish on the side. Serves: about 2 to 4

Note: For a quicker preparation, prepare corn husks and relish ahead of time.

Recipe Idea Inspired by: *Food & Wine*, August 2019.

About the Recipe: Enjoy grilled warm cream cheese over bagel halves topped with fresh peppered corn relish. The corn husk makes an attractive grilled presentation and imparts a smoky flavor to the dish. The bagels are perfect partners for the grilled vegetable cream cheese. The fresh corn relish gives the dish a “straight from the farm: flavor.”