



Ground Cayenne Pepper

Much of the Capsicum family is hot-headed and well traveled! A New World find, Capsicum can now be found in cuisines around the globe, wherever a little sass and fire are needed to perk up the taste buds. Cayenne pepper, usually sold powdered, is the dried, ripened fruit of Capsicum annuum, from the plant family Solanaceae (night shade family).

In all its forms, red pepper adds pungent heat and bite. Turn your burgers into firecrackers, spice up that seafood stew, supercharge a salsa, chili powder, marinade or rub. You'll be in good company, emulating cooks the world over, from Italy and India to Mexico and the Caribbean.



682074 6/16 oz.

Spicy Blue Mountain Corn on the Cob

- 3 tablespoons mayonnaise
- 1 teaspoon paprika
- 1/2 teaspoon grated lime peel
- 1/8 teaspoon cayenne pepper
- 4 ears fresh corn
- 2 tablespoons grated Parmesan cheese



Directions

1. Mix mayonnaise, paprika, lime peel and red pepper in small bowl. Cover. Refrigerate until ready to serve. Remove husks and silk strands from corn.
2. Grill over medium-high heat 10 minutes or until corn is tender and lightly charred, turning occasionally.
3. Spread corn with mayonnaise mixture. Sprinkle with cheese. Serve immediately.