

Mexican Style Roasted Corn

Source: Chef Scotty

Yield: 6 servings

6 ears fresh corn
¼ cup mayonnaise
½ cup aged cotija cheese, grated
2 teaspoons chili powder
1 teaspoon salt
¼ teaspoon pepper
2 Tablespoons lime juice
2 Tablespoons cilantro, chopped



Procedure:

1. Grill to corn until lightly charred.
2. Coat the corn with an even layer of mayonnaise then roll in the cheese.
3. Mix together chili powder, salt and pepper and sprinkle liberally over corn.
4. Sprinkle with lime juice and top with cilantro.

Chef Scotty's Notes:

This is classic Mexican street food at its best....simple and loaded with flavor. I prefer either mulato or ancho chili powder, but you can use your favorite. If you can't find aged cotija cheese, you can substitute grated Parmesan or Romano.

WSU Clark County Master Food Preservers

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Food Preservation or Food Safety Questions?

Contact us via our Food Preservation & Safety Helpline
360-397-6060 ext. 5366 - Monday thru Friday

Companion recipe to The Columbian Market Fresh Article Corn published on July 29, 2016.
For previous article recipes visit <http://ext100.wsu.edu/clark/?p=8163>