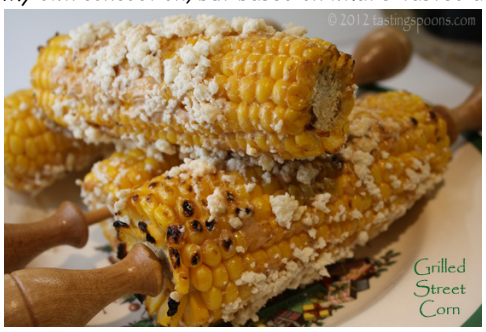
Mexican Street Corn

My own concoction, but based on what I tasted at the Tustin Roadhouse



4 ears fresh corn, on the cob

1/4 cup mayonnaise, regular or light

1/2 teaspoon chipotle chile canned in adobo, mashed, chopped, minced to a paste

1 1/2 teaspoons fresh lime juice

1/2 cup Cotija cheese, crumbled in small pieces

Carolyn T's Blog - Tasting Spoons:
http://tastingspoons.com

Servings: 4

Add more chipotle chile if you like it hotter. Just be careful - it packs a punch if you use too much.

1. Set out two flat plates or dipping pans. In one add the mayo, chipotle (to taste - add more if desired), and lime juice. Mix it well and taste. Add pepper if desired. Don't add salt as the cheese is quite salty. In the other dish or pan crumble the cotija cheese.
2. Grill the corn just long enough to get grill marks on the ears.
3. Use a silicone brush and brush each ear with some of the mayo mixture. Use corn holders in the end, or hold the ear with paper towels. Cover each ear end to end with the mayo mixture, but not thick at all - just enough so the cheese will stick. Then gently roll each ear in the cotija cheese, rolling back to cover most of it with a erratic covering of cheese. It does not need to be solidly covered - that would be too much, and too salty. Serve immediately before the corn gets cold!

Per Serving (excluding unknown items): 178 Calories; 13g Fat (58.6% calories from fat); 3g Protein; 17g Carbohydrate; 2g Dietary Fiber; 5mg Cholesterol; 98mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat.