



Deconstructed Elotes (Mexican-Style Street Corn)

Makes 4–5 servings

Ingredients:

- 3 ea., fresh corn on the cob
- 1/2 c., red onion
- 3 tbsp., mayonnaise
- 1–2 cloves, garlic (minced)
- 1/4 c., cotija cheese (grated) (*can sub parmesan or queso fresco*)
- 1–2 oz., whole butter
- 1/4 c., cilantro (minced)
- 1/2 a lime, fresh lime juice
- salt, as needed
- pepper, as needed
- chili power, as needed

Directions:

1. Cook ears of corn. You can either remove husks entirely prior to cooking and boil in salted water for 6–7 minutes or until tender. Or you can leave in the husk and cook on grill for 6–7 minutes, let cool and remove husk after.
2. Once corn is cooked, return to the grill to blacken lightly on each side (if you do not have a grill, you can use gas stove top burner. ***Do not use electric burner***)
3. Once corn is grilled, remove corn kernels from the cob with a chef knife and reserve.
4. Melt whole butter in a sauté pan over medium-high heat, add red onions and sweat till tender about 1–2 minutes (season as needed with salt and pepper), then add garlic and continue cooking for 1 minute.
5. Add cooked corn kernels to the aromatics and season with salt, pepper, and chili powder. Once combined lower heat slightly and add in mayonnaise. Cook over medium low heat until mayo is evenly distributed.
6. Add lime juice, cotija cheese and cilantro (reserve some for plating). Taste and adjust seasoning with salt, pepper, and chili powder as desired.
7. The corn is ready to serve. Place in large bowl for buffet style or plate a side to accompany a meal and top with remaining cheese/cilantro.