



COOKS ON MAIN

for the everyday chef

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Mexican Street Corn Salad

Serve 4 to 6

There's nothing like fresh sweet corn – if only the season lasted longer. Extend the enjoyment of corn on the cob by freezing your own corn cut from the cob for use later in the coming months. This recipe is one of our favorite corn dishes. It combines plump corn kernels with an herbed dressing in a delightful pairing of flavors that are reminiscent of traditional Mexican Street corn preparations. It features a creamy dressing, a little spicy heat, and a squeeze of fresh lime juice.

6 cups home frozen kernels (or 8 ears fresh sweet corn)
Vegetable oil (optional if grilling the fresh corn)
4 scallions, thinly sliced
1 jalapeño pepper, finely diced
2 cloves garlic, crushed
1/4 cup mayonnaise
1/4 cup sour cream
2 tablespoons cilantro, coarsely chopped
1 teaspoon chili powder
4 oz. Cotija cheese, crumbled
1 lime

1. Defrost frozen kernels in a saucepan of hot water. (No need to boil – just thaw.) Drain very well. If using fresh sweet corn, remove the husks, oil lightly with vegetable oil. Grill on a medium-hot grill turning as each side grills developing grill marks. Allow the cobs to cool until able to handle and cut the kernels off the cob. Allow to cool.
2. In a medium bowl, place the sliced scallions, diced jalapeno, garlic, mayonnaise, sour cream, chopped cilantro, chili powder, and crumbled Cotija cheese. Add the juice from 1 lime.
3. Toss the dressing together until mixed well. Add the corn and toss again until well mixed. Chill until ready to serve.