

# CORN



## RECIPE SOURCE

Tait Farm Recipe Box

## Mexican Street Corn

### INGREDIENTS

- 6 ears of fresh corn
- 1/2 C. Tait Farm Tomato Vinaigrette (or Garlic or Lemon Vinaigrette)
- 1/2 C. mayonnaise
- optional: dash of hot sauce (Jalapeño Tabasco is very nice!)
- Tait Farm Southwest Herb Salt
- 1+ C. grated Cotija cheese (sub. grated parmesan cheese)
- 1/2+ C. chopped fresh cilantro (sub. parsley)
- lime wedges

### DIRECTIONS

Whisk the Tomato Vinaigrette into the mayonnaise, adding a dash or two of hot sauce if desired.

Combine the grated cheese and chopped cilantro in a shallow dish large enough to roll the ear of corn around in.

Grill the corn until it starts to color up and blister a bit here and there. Remove from the grill.

With a pastry brush, slather the corn with the mayonnaise mixture. Sprinkle with the Southwest Herb Salt and then roll in the grated cheese mixture. Serve with a lime wedge.