

## GUASTELLO'S VILLAGE MARKET

# Mexican Street Corn

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Serves 8 - 10

### Ingredients

2 tablespoons extra virgin olive oil  
2 medium cloves fresh garlic finely minced  
8 ears fresh corn husks and silk removed  
1 jalapeño pepper seeded and stemmed, finely chopped  
1 medium bunch green spring onions, finely sliced  
½ cup fresh cilantro leaves finely chopped  
¼ cup mayonnaise  
3 tablespoons fresh lime juice  
2-3 ounces cotija cheese\* crumbled  
1 teaspoon chili powder to taste  
½ teaspoon kosher salt more to taste

Heat oil in a medium size skillet over medium-low heat. Add garlic and sauté for 1 minute, swirling the pan a few times to keep the garlic from browning. Set aside to cool while you prepare the corn.

Place two ears of corn at a time, in a gallon size Ziplock bag. Wet your fingers under the faucet and sprinkle a bit of water into the bag with your hand (just a bit, probably about a teaspoon). Seal the bag and place in microwave for 3 1/2 minutes. Corn should be crisp-tender, and the kernels should not be wrinkled. If they are wrinkled after the first two ears, reduce the cooking time a bit. Microwaves vary widely in intensity. Remove ears from bag onto a cutting board or work surface to cool a bit. Repeat till all 8 ears are cooked.

When corn is cool enough to handle, cut kernels from cobs and transfer to a fairly large bowl.

Add garlic (and oil), jalapeño, green onions and cilantro. Stir to combine.

In a small bowl, combine mayo, lime juice, cotija cheese, chili powder and salt. Whisk till smooth. Add to corn mixture and stir to combine.

Taste and add more salt, if needed. Serve warm or at room temperature. To warm, just place in the microwave for 1-2 minutes. Garnish with more cilantro, a bit of finely diced jalapeño and a sprinkle of chili powder, if desired. The cotija cheese pretty much "melts" into the delicious sauce, so if you want to sprinkle a little more on the top as a garnish, that would be pretty too.

***Credit: thecafesucrefarine.com***