

In Mexican Esquites, Corn Meets Cheese

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Mexican-Style Street Corn Salad

If you don't want to grill the corn, cut the kernels off the cobs and sauté in 1 tablespoon butter in a hot skillet until they no longer taste raw and are slightly charred, about 3 minutes.

Ingredients

- 1/3 cup Mexican-style crema
- 1 small clove garlic, finely minced or grated with a Microplane
- 2 large ears sweet corn, husks and silk removed
- Kosher or sea salt
- 2 scallions, thinly sliced
- 1 jalapeño, minced (omit seeds for less heat)
- 1/2 cup grated queso fresco
- 1/4 to 1/3 cup chopped cilantro
- Juice of 1 lime, or more to taste
- Chili powder



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Directions

Prepare a hot charcoal fire or preheat a gas grill to high. In a small bowl, whisk the crema and garlic.

Cook the corn in a covered grill, turning as needed, until hot throughout and charred in spots, about 15 minutes. Cut the kernels off the cobs (you should have about 2 cups) and transfer to a large bowl.

Add the crema and stir to coat. Season with salt. Stir in scallions, jalapeño, queso fresco and chopped cilantro. Toss gently. Add lime juice and toss again gently. Top with chili powder and serve.

Serves 2