Chef Sandy's Mexican Street Corn Salad

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Personal Chef Service

Adapated from www.therunawayspoon.com

Serves 4

1/4c low~fat mayonnaise

Juice of 2 limes

3t chili powder

1 1/2t ground cumin

4 ears corn, shucked, silks removed

1/2c cojita cheese *

Salt to taste

3~4 dashes vinegar based hot sauce

1/4c cilantro, minced

1 green onion, minced

In a small bowl, mix together the mayonnaise, juice of one lime, chili powder, hot sauce and the ground cumin. Blend well and set aside.

Cook the corn on the cob. You can bring a large pot of water to the boil, drop in the cobs and bring the water back to the boil. Allow the corn to boil for 1 minute. If you've got the grill going, you can then place the cobs on the grill to get a nice char on the kernels, but its fine if you don't grill. When cool enough to handle, cut the kernels from the cobs using a sharp knife.

Place the corn in a large bowl and squeeze over the juice of one lime and mix well. Add the cotija cheese, cilantro, green onion and toss to combine. Stir in the mayonnaise dressing to coat all the corn kernels. Add salt to taste and mix well.

* If your Meijer doesn't have cojita cheese, you may substitute 2T aged ricotta cheese mixed with 1/3c grated Parmesan cheese. Wait to salt the final dish until after you've added the cheese and tasted it.