

Chef Sandy's Mexican Street Corn Salad



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

1/4c low~fat mayonnaise

Juice of 2 limes

1T chili powder

1 1/2t ground cumin

4 ears corn, shucked, silks removed

1/2c cotija 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.

Place the corn on the grill to get a nice char on the kernels, turning to cook and char evenly. 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 you can't find cotija cheese, 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.

Debbie Spangler ~ Certified Personal Chef

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