

# Summer Signature Recipe

## Ingredients

|         |                             |
|---------|-----------------------------|
| 6       | Corn on the cob             |
| 2 tbsp. | Olive oil                   |
| ½ cup   | Mayonnaise                  |
| 2 tbsp. | Lime juice, fresh           |
| 2 tsp.  | Chili powder                |
| 1 tsp.  | Salt, kosher                |
| ½ tsp.  | Black pepper, ground        |
| ½ cup   | Peppers, red, diced         |
| ¼ cup   | Cilantro, fresh,<br>chopped |
| ½ cup   | Cotija cheese               |

# Elote Salad

## Directions

1. Preheat oven to 425°F. Shuck corn, removing as much silk as possible. Brush ears of corn with oil and place on a parchment lined baking sheet.
2. Place corn in oven and roast for 12-15 minutes or until the kernels start to blister and turn golden brown. Remove corn from oven and refrigerate to cool completely.
3. While corn is cooling, make the dressing. In a large bowl combine mayonnaise, lime juice, chili powder, salt, pepper and red peppers.
4. Remove corn from refrigerator. Stand the corn on end and, using a knife, shave the kernels onto a plate. Discard cobs. Add corn to the dressing and mix well to coat.
5. Add the cilantro and Cotija cheese, mix well to combine, refrigerate until ready to serve.