



# Market Open-Air Kitchen

## JABBS Seasonings Grilled Elote (Mexican Street Corn)

July 24, 2021

### INGREDIENTS

- 6-8 ears of corn, unshucked
- 1 cup mayonnaise
- 1 Tbsp. JABBS Southwest Chipotle Seasoning
- 1/2 tsp. cumin
- 1/2 lime
- 1 Tbsp. fresh cilantro
- Cojita cheese

### DIRECTIONS

1. Mix mayonnaise, seasoning, cumin and juice from 1/2 lime together.
2. Refrigerate mixture 30-60 minutes to allow flavors to blend.
3. Remove just the outer husk from each ear of corn. Soak corn in cold water for 5 minutes with inner husk still on.
4. Remove corn from water and place on a hot grill (375-400°) for 20 minutes.
5. Take the mixture out of the refrigerator and let stand at room temperature for about 15 minutes.
6. Remove corn from grill and remove remaining husks.
7. Spread mixture on each ear of corn. Top with Cojita cheese as desired.
8. Sprinkle with additional JABBS Southwest Chipotle Seasoning, to taste. Garnish with fresh cilantro.

### NOTES

- **Janice's Cooking Tip:** If you're unfamiliar with Cojita cheese, substitute shredded parmesan cheese.
- **Bill's Cooking Tip:** Serve using wooden skewers (soak the skewers in water).
- Cojita is an aged Mexican cheese made from cow's milk and named after the town of Cotija, Michoacan.
- Serve the corn with **JABBS Seasonings Kentucky Bourbon Pork Chops**. Kentucky Bourbon Rub is made with REAL Kentucky Bourbon. The touch of sweetness comes from the molasses and "brownulated" sugar. It's perfect for any protein, especially for pan-searing on the grill and is gluten-free!



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