



Celebrating Food, Art & Culture



CHARRED SUMMER CORN SALAD

Servings: 20

Ingredients

- 30 ears of corn, husks removed, cleaned
- 3 ounces canola oil
- 2 tablespoons kosher salt
- 3 tablespoons granulated garlic
- 2 cups roasted red bell peppers
- 3 jalapenos, roasted, chopped, seeds removed
- 2 cups scallions, chopped
- 1 1/2 cups mayonnaise
- 1 cup lime juice
- 2 cups cotija cheese
- 2 cups cilantro, chopped
- 2 tablespoons smoked paprika

Directions

Place the corn in a large mixing bowl. Add the canola oil and salt.

Toss to coat with the oil and the salt.

Heat a grill on high. Place the corn on the grill.

Place in an oven heated to 300 F for 6 minutes. Cook 2 minutes per side, turning the ears 4 times.

Remove the corn kernels using a knife, and then place the kernels in a large mixing bowl.

Add the remaining ingredients; mix until combined. Keep refrigerated.

Side dishes

Sliced Avocados
Tortilla Chips