



# Mexican Street Corn Casserole

## By Corks and Screw Caps

Serves 4

Cook Time: 45 min

### Ingredients:

4 ears of corn, grilled, cut off the cob

½ cup bread crumbs; reserve 1/3c for topping  
(option: Use Panko bread crumbs for more crunch)

½ cup sour cream

1 small onion diced, sautéed until translucent

½ cup grated cotija cheese, divided

1 lime, zested and juiced

1 tsp of cayenne pepper (use less for mild)

Optional topping for serving: chopped green onion and additional sour cream.

### Mexican Street Corn Casserole Procedure:

1. Preheat oven 350F, Preheat grill. Grill corn on the cob. Cut off the cob and put in a large mixing bowl.
2. Add 1/3 cup of bread crumbs, reserving the rest for topping before baking. Add 1/4 cup cotija cheese, add onion, sour cream, lime zest, lime juice, cayenne pepper.
3. Mix well to incorporate all the ingredients. Place in an ungreased casserole. Top with remaining bread crumbs and cotija cheese.
4. Bake at 350F for 30 minutes or until topping is golden brown.

This dish pairs well with a Riesling wine.

We tasted Gustave Lorentz Reserve (recommended for mildly spicy food), Chateau Saint Michelle (2021) Riesling, and Weingut Max Ferd Richter (2022) Erdener Treppchen Riesling (both pair well with spicy food).

<https://www.corksandscrewcaps.com>

YouTube Channel: Corks & Screw Caps