

# MEXICAN STREET CORN

Recipe and pairing suggestion courtesy of **NORTHERN CRUSH** magazine.

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## Ingredients

- Half dozen, fresh sweet corn
- 1 cup mayo
- 1 can chipotle pepper in adobo, chopped
- 1/4 cup cilantro, chopped
- 2 tsp paprika
- 1 tsp chili powder
- 2 limes, juiced and zested
- 1 tsp salt
- 1 tsp black pepper, ground
- 1 cup cojita cheese, crumbled (or feta)

## Instructions

1. Remove silk from corn and pull back husks, do not remove husks. Store in water in shallow water until ready to grill.
2. In a separate bowl, mix mayo, chipotles, cilantro, paprika, chili powder, lime juice and zest, salt and pepper.
3. Char corn on grill for 5 minutes per side.
4. Brush corn with chipotle lime mayo. Finish corn with cojita cheese crumbled over top. Serve hot.



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