



richard sandoval
R E S T A U R A N T S

CORN ON THE COB WITH CREAMY CHIPOTLE SAUCE AND FRESH CHEESE

Serves 4

Kokoriko Natural Rotisserie; Corn on the Cob with Creamy Chipotle Sauce and Fresh Cheese Executive Chef Richard Sandoval.

Ingredients:

Corn on the Cob

- 4 ears of corn; shucked
- 1 gallon water
- Kosher salt
- ½ cup chipotle aioli (Recipe below)
- ½ cup grated parmesan cheese
- 2 tablespoons chile powder
- 1 lime; cut into 8 wedges

Creamy Chipotle Sauce

- 2 cups mayonnaise
- 2 teaspoon chipotle puree
- (Note: Can use canned chipotles in adobo & puree in the blender; they're spicy so use to your desired taste)
- 1 tablespoon honey
- juice of ½ lime

Directions:

Corn on the Cob

In a large pot, add the water and bring to a rapid boil. Add enough salt to the water to give the water the taste of seawater. Drop the corn into the boiling water and cook for approximately 6-7 minutes, or until the corn is tender. Remove from heat and drain. Brush each corn cob with the chipotle aioli and sprinkle with parmesan cheese and chile powder. Serve on a skewer with lime wedges.

Creamy Chipotle Sauce:

Combine all ingredients in a large bowl and mix until thoroughly combined; reserve in refrigerator till needed.