



Mexico City Style Corn on the Cob
Chef Richard Sandoval
(Serves 4)

Ingredients:

4 ears corn; shucked
1 gallon water
Kosher salt
½ c chipotle aioli (*)
½ c grated parmesan cheese
2 tbsp chili powder
1 lime; cut into 8 wedges

Method:

In a large pot, put 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 6-7 minutes, or until corn is tender. Remove from heat and drain off all excess water. Brush each corn cob with the chipotle aioli and sprinkle with parmesan cheese and chili powder. Serve on a skewer with lime wedges.

***Chipotle Aioli**

2 c mayonnaise
2 tbsp chipotle puree (note: this is canned chipotles in adobo pureed in the blender. Add to your preference, as they are spicy)
1 tbsp honey
Juice of ½ lime

Combine all ingredients in a large mixing bowl and mix until thoroughly combined. Reserve in the refrigerator.