



Smoked Elotes

The classic Mexican street food of corn on the cob, here smoked, is slathered in mayo and cheese and finished with a squeeze of lime, cilantro, and smoked paprika.

SMOKE TIME
1 hr 15 mins

SMOKING WOOD
Oak or any fruit wood

SMOKER TEMP
250°F (120°C)

SERVES 8	PREP TIME 10 mins	REST TIME None
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- 8 ears of corn, shucked
- ½ cup mayonnaise (see p171, or use a brand without soybean oil)
- ½ cup plain low-fat Greek yogurt
- 2 cups crumbled Cotija or Parmesan cheese
- 1 bunch of cilantro, leaves only, chopped
- 2 limes, zested then cut into wedges
- Smoked paprika, to serve
- Smoked sea salt, to serve
- Smoked pepper, to serve

- 1.** Set the smoker to 250°F (120°C) and place the corn on the grates. Smoke until easily pricked with a fork; this may take anywhere from 45 minutes to 1 hour 15 minutes.
- 2.** Meanwhile, in a small bowl, combine the mayonnaise and Greek yogurt. Refrigerate until ready to serve.
- 3.** To serve, set out the toppings so people can create their own flavor combinations. Serve the mayonnaise mixture with a basting brush to coat the corn. Place Cotija on a shallow plate so corn can be rolled in the cheese. Serve with accompanying bowls of cilantro, lime zest, lime wedges, paprika, sea salt, and pepper.

Pairing suggestions: Elotes pair well with any smoked meat dish in this book, particularly chicken.

Maximizing leftovers: Use leftover corn to make Poblano, Corn & Avocado Salsa (see p138).

Nutrition per 2 melon wedges, 2oz (55g) cheese, and 2 prosciutto slices
Calories **335** • Total fat **20g** • Carbs **19g** • Dietary fiber **2g** • Sugars **16g** • Protein **22g**

Other great additions could be smoked jalapeños, chipotle compound butter, or different cheeses. Get creative!

NUTRITION PER SERVING
Calories **331g** Total fat **24g** Carbs **23g** Dietary fiber **1g** Sugars **1g**

