



BIG RED



RECIPE OF THE WEEK

PRESENTED BY  SAFEWAY 

Ingredients:

Vegetable oil for brushing

6 ears corn, shucked

1/4 cup mayonnaise

1/4 cup sour cream or Mexican crema

2 garlic cloves, minced

1/2 cup queso fresco or cojita cheese crumbles

1 tsp chili powder

1/2 tsp cayenne pepper

1/2 cup finely chopped cilantro

kosher salt

lime wedges

ELOTE CORN

Servings: 6

Ingredients

In a small bowl combine mayonnaise, sour cream, and garlic. Mix until well combined, set aside. Spread cheese crumbles on a plate, set aside. In a small bowl combine chili powder, cayenne pepper, and 1 tbsp salt, set aside.

Brush grill grate with vegetable oil. Heat grill to high heat. Place corn directly on the grill. Grill corn, turning occasionally until cooked and lightly charred, about 10 min.

Immediately brush the corn with mayonnaise mixture. Roll corn in cheese crumbles, sprinkle with chili powder mixture and cilantro. Squeeze lime over corn and serve immediately.

