

Grilled Street Corn



Corn on the cob meets grill. It's a match made in heaven. This recipe for street corn will take your grilling game to the next level. The Street Corn Level.

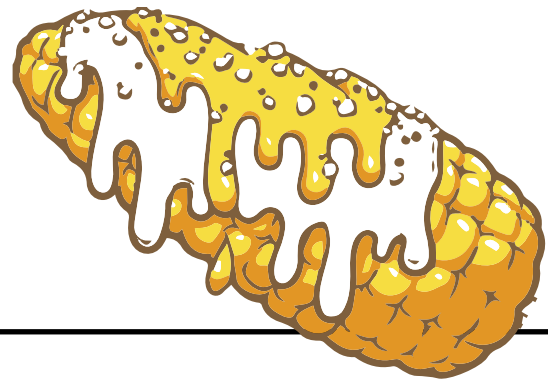
So, enjoy that amazing Colorado Corn. It defines summer grilling. True Story

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 8 people

Prep time: 10 Minute Prep

Total time: 15-20 Minutes Cook Time



Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
8 ea	Corn, on the Cob	Shucked, Soaked
½ cup	Mayonnaise, Real	
½ cup	Crema, Mexican	
1 tsp	Cajun Seasoning or Tajin	
1-2 tsp	Juice, Lime, Fresh	Season to taste
½ cup	Cheese, Cotija	Crumbled
2 Tbsp	Cilantro, Fresh	Chopped



Prep Directions:

- Soak shucked corn in cold water for 10 minutes prior to grilling, remove and let rest on a cookie sheet

CORN GLAZE

- o Mayonnaise
 - o Crema
 - o Cajun Seasoning
 - o Lime Juice
 - o Cotija Cheese
- Mix ingredients in a bowl and keep chilled



Cooking Directions:

- Preheat Grill, Smoker or Charcoal Grill to 400 Degrees
 - o Have your parents help with the grilling duties
- Place the soaked corn onto the grill, close the lid and let cook for 2-3 minutes
- Open the lid and rotate the corn to the next side
- Continue this process until all sides have been roasted/grilled
- After all sides are roasted/grilled
 - o Using a silicone brush
 - o Baste all sides of the corn and close the lid
 - o Let the corn glaze start to caramelize
 - o Baste with more glaze if needed
 - o Remove from the Grill and place onto a platter
- Add more Cotija cheese over the top of the corn
- Garnish with
 - o Lime Wedges
 - o Chopped cilantro