



CINDY'S MEXICAN STREET CORN BAKE

Operation BBQ Relief

WHAT YOU NEED

1 (28.8-oz [817-g]) bag of frozen corn, thawed
1 clove garlic, diced
1/2 cup red onion, diced
1 medium bell pepper, finely diced
1 can chopped green chiles
1/4 cup chopped fresh cilantro
1 cup crumbled cotija or queso fresco cheese, divided
Salt, to taste
1 cup mayonnaise
1/2 cup sour cream
zest and juice of 1 lime
1 tsp chili powder
1/2 tsp cayenne pepper
Operation BBQ Relief Cajun Bayou Rub

USEFUL TIP

Can work as a tasty side or a starring entrée!

PREPARATION

1. Set up your grill for two-zone cooking and preheat to 350°F (177°C). -
2. Place a cast-iron skillet on the hot side of the grill, and let it heat up for 8 minutes. Add the corn to the skillet. Heat the corn over direct heat for 6 to 8 minutes, or until the corn starts to clear. Add the diced garlic during the last minute of the cook time. Remove the skillet from your grill and let the corn cool slightly. -
3. In an aluminum quarter pan, mix together the corn and garlic, onion, bell pepper, green chiles, cilantro, and half of the cheese. Add salt to taste. -
4. Mix together the mayonnaise, sour cream, lime zest and juice, chili powder, cayenne pepper, and Operation BBQ Relief Cajun Bayou Rub. Add this to the corn mixture and combine. -
5. Top with the remaining 1/2 cup cheese. -
6. Cover and bake over indirect heat for approximately 30 minutes, or until warm. Uncover and cook for an additional 8 minutes to add a special depth of flavor from your grill. Remove and serve.

