

Mexican Corn Salad

Ingredients

1 T	Butter
4 cups	Corn, fresh or frozen (thaw)
1/4 cup	Red onion, small dice
1/2 cup	Red pepper, small dice
1/2 cup	Green pepper, small dice
1/4 cup	Fresh cilantro, chopped
3 T	Lime juice, fresh
1/4 cup	Sour cream
2 T	Mayonnaise
1/2 tsp	Cumin
1/4 tsp	Paprika
1/4 tsp	Chili powder
To taste	Salt & pepper
	Garnish:
	Fresh cilantro
	Cotija cheese, grated

Method

1. Cut fresh corn from the cob, or thaw frozen corn.
2. Melt butter in sauté pan.
3. Add the corn and cook about 5 minutes until starting to brown. Allow corn to cool.
4. Whisk together the juice, sour cream, mayonnaise, and seasoning.
5. Combine corn with onion, peppers, and cilantro.
6. Stir in the dressing. Salt and pepper to taste.
7. Cover and chill for several hours.
8. Before serving, sprinkle with fresh chopped cilantro and grated cotija cheese. Cotija can be replaced with queso or shredded cheddar.

Food Safety Reminders



Wash hands with soap and water before starting.
Wash anything that touches raw meat or eggs.
Gently scrub produce under running water.

Use separate cutting boards for meat and produce.
Wear gloves when handling ready to eat foods.
Follow proper cook-to and holding temperatures.

Notes

For great summer flavor, grill the fresh corn before removing from the cob. Omit the pan sauté step.

This salad keeps for several days and tastes just as good!