

Mexican Street Corn Salad



Ingredients:

6 ears	Fresh corn on the cob, husks removed
2-3 Tablespoons	Vegetable Oil
3 Tablespoons	Mayonnaise
3 Tablespoons	Sour Cream
1 Tablespoon	Lime juice
1 Tablespoon	Mango Habanero Jam, partially melted or softened in microwave
1 teaspoon	Chili powder
Dash	Cayenne Pepper
Salt & Pepper	To Taste
1/2 cup	Crumbled Queso Fresco or Feta Cheese, divided
1/4 cup	Fresh Cilantro – finely chopped

Directions:

Preheat grill for high heat. Brush corn with vegetable oil. Grill corn, turning every 2-3 minutes until slightly charred on all sides. Let cool then cut kernels off the cob.

In a medium bowl, combine mayonnaise, sour cream, lime juice, Mango Habanero Jam, lime juice, chili powder, cayenne, salt & pepper, cilantro. Mix in the corn kernels and 1/4 cup of cheese. Garnish with remaining cheese. Serve chilled.