

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Grilled Mexican Street Corn (Elote)

BY CHEF MARTY SLAVIN

(Serves 6-8) Ingredients

6-8 ears sweet corn,
husks removed

½ cup Mexican crema
or sour cream

½ cup mayonnaise

½ cup chopped cilantro

1 clove minced garlic

½ tsp. chipotle chile powder

2 tsp. lime zest

3 tbsp. lime juice

½ cup cotija cheese, crumbled

Lime wedges for serving

Directions

Preheat grill to very hot. Clean grates once grill is heated.

Whisk together the crema, mayonnaise, cilantro, garlic, chipotle chile powder, lime zest and juice. Taste and season mixture with salt if needed. Set aside.

Place corn directly on grill. Grill corn for about 3 minutes or until kernels begin to brown and look charred. Turn over and repeat. When all sides are browned, remove from grill. Using a brush or spoon, coat each ear with crema mixture. Sprinkle with crumbled cheese and additional chipotle powder.

Serve immediate with lime wedges.



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