

Corn - Charred and Raw Corn with Chile and Cheese

Servings: 4

Source: Bon Appetit July 2014

Ingredients

- 4 ears corn, husked
- 1 large shallot, thinly sliced into rings
- ½ red chili (i.e. Holland or Fresno), thinly sliced into rings
- ¼ cup fresh lime juice
- Kosher and freshly ground black pepper
- 2 tbsps vegetable oil, divided
- 2 oz fresh Cotija cheese or queso fresco, crumbled
- ¼ cup cilantro leaves with tender stems

Method

1. Prepare grill for medium heat. Cut kernels from 1 corn cob and toss with shallot, chile, and lime juice in a large bowl; season with salt and pepper and set aside.
2. Brush remaining 3 ears of corn with 2 tbsp oil and grill, turning occasionally until very tender and charred in spots, 10-12 minutes. Let cool.
3. Cut kernels from cobs and add to reserved corn mixture along with cheese, cilantro, and remaining 2 tbsp oil. Toss to combine; season with salt and pepper.

Notes

We charred some corn on grill pan and used frozen corn for the rest because we didn't have a grill. It was dandy.