



Griddled Sweet and Spicy Street Corn

Recipe By JOE LASHER, SR.

SERVES: 8

INGREDIENTS:

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| <input type="checkbox"/> 4 ears fresh corn, <i>shucked and cleaned</i> | <input type="checkbox"/> 1 lime, <i>cut in half</i> (½ for juicing and ½ for garnish) |
| <input type="checkbox"/> 4 slices thick cut bacon, <i>chopped</i> | <input type="checkbox"/> 2 tbsp. fresh cilantro, <i>chopped</i> (reserve some un-chopped for garnish) |
| <input type="checkbox"/> 1 medium sweet onion, <i>chopped</i> | <input type="checkbox"/> 1 tbsp. smoked paprika |
| <input type="checkbox"/> 6 fresh jalapeños, <i>sliced</i> | |
| <input type="checkbox"/> 1 cup Cotija cheese, <i>crumbled</i> | |

DIRECTIONS:

- ☐ 1. Prepare griddle for “two-zone cooking”, medium-high on one side and low on the other.
- ☐ 2. Remove corn from cob carefully using a sharp knife and set aside.
- ☐ 3. On the hot zone of griddle, cook chopped bacon until about 80% done and move to cool side of griddle.
- ☐ 4. Sauté onions and jalapeño in bacon grease on hot side of griddle until soft and translucent. Move to cool side of griddle.
- ☐ 5. Add corn to hot side of griddle and sauté for two minutes, stirring constantly. Add water if corn seems to be sticking.
- ☐ 6. Combine bacon, onion, jalapeño, and corn and continue to cook for 1-2 minutes.
- ☐ 7. Serve warm in a bowl with a squeeze of lime juice, crumbled Cotija cheese, fresh cilantro and smoked paprika.

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