



Fabulous Fiesta Corn

8 ears of corn, husks and silk removed

½ a pound Ricotta Salata, grated

1 cup mayonnaise

1 Tablespoon of chipotle pepper powder (or use half this amount if you prefer less spice)

3-4 limes, halved and juiced (with extra limes for garnish)

Salt & pepper to taste

- 1) Combine mayonnaise, chipotle powder, lime juice salt & pepper in a bowl and set aside (this can be done a few hours before use, but be sure to keep it chilled if not using right away).
- 2) Pre-heat the grill.
- 3) Using a basting or pastry brush, coat the ears of corn with the chipotle-lime mayo and place on the grill. Grill, turning frequently, until the corn is lightly charred.
- 4) Remove the corn from the grill and, while corn is still warm, brush on more of the prepared mayonnaise.
- 5) Then, roll the corn in the grated Ricotta Salata.
- 6) Garnish with extra lime wedges and serve immediately!