

---

Filasky's Produce  
CSA Recipe Of The Week

Mexican Street Corn  
[princesspinkygirl.com](http://princesspinkygirl.com)

Corn

- 6 ears corn husked and all silk removed
- olive oil
- 1-2 teaspoons chipotle chili powder
- $\frac{1}{4}$  –  $\frac{1}{3}$  cup cotija cheese crumbled
- $\frac{1}{4}$  cup fresh parsley finely chopped
- sea salt
- 2 limes juiced

Crema

- $\frac{1}{2}$  cup heavy cream
- 1 tablespoon sour cream
- $\frac{1}{2}$  lime *juiced*
- $\frac{1}{8}$  teaspoon chipotle chili powder
- $\frac{1}{8}$  teaspoon salt

1. Place each ear of corn on a piece of foil. Brush olive oil on each ear of corn and lightly sprinkle all sides of corn with sea salt. Wrap foil tightly around corn.
2. Preheat the grill to medium heat and place all 6 ears of corn on the grill grates. Close lid and cook for 15-20 minutes or until the corn on the cob can easily be pierced with a fork. Turn often while the corn is cooking to prevent burning the corn cob.

3. While the corn is cooking, mix together the ingredients for the crema in a small bowl.
4. When the corn is done cooking carefully remove the foil.
5. Lightly brush each ear of corn with Mexican Cream Sauce mixture and sprinkle chipotle chili powder, cotija cheese, fresh parsley, and fresh lime juice over each ear of corn.
6. Serve hot and enjoy!