



ELOTE

What better captures the spirit of Mexico than corn caramelizing over a grill? For that matter, these flavors would be at home at any backyard barbecue anywhere. Mexican cooks typically make Elote with starchier corn, but I favor sweet Silver Queen. The dish is good year round (and you can even make it with frozen corn, if pressed) but it is best when the ears are fresh from a summer field. Serves 4 to 6.

6 ears of corn, husks intact
1 cup mayonnaise
1 tablespoon Cholula brand hot sauce
2 tablespoons fresh lime juice
1 teaspoon kosher salt
1 teaspoon fresh ground pepper
1 teaspoon sugar
¼ cup chicken stock
¼ cup cotija cheese, ground or crumbled, for garnish
2 tablespoons chopped cilantro, for garnish
pure-ground red chile to taste, for garnish
crispy corn tortillas for scooping

Over a medium-hot grill, roast the corn until the husks are well charred, about 5 minutes. Turn occasionally so as not to burn the side contacting the direct heat. Set the roasted ears aside until cool enough to handle, then shuck them. Cut the kernels off the cobs.

When ready to eat, mix the mayo, hot sauce, lime juice, salt, pepper, sugar, and chicken stock in a sauté pan over medium heat. Add the corn kernels and warm through. Pour into a bowl and garnish with the cheese, cilantro, and ground chile. Serve immediately with crispy tortillas.