

Mexican Street Corn

June 25th, 2021

This recipe serves: 4

Prep Time: 00:00

Cook Time: 00:15

When you want the taste of Mexican Street Corn, but Corn on the Cob is not in season, this handy recipe provides a year 'round solution using canned Sweet Corn. The Corn kernels turn a nice golden brown color as the sugars in the corn begin to caramelize. Although the addition of Ranch Dressing makes the recipe "less than authentic", it elevates the flavor profile in a unique way. This Street Corn is a tasty side dish for Tacos, Fajitas, or Mole.

Ingredients:

1 8 - 10 Ounce Can Sweet Corn

1 Clove (1/2 Teaspoon) Garlic, finely minced or 1/8 Teaspoon Garlic Powder

Fresh Ground Pepper (optional, to taste)

1 Teaspoon Cilantro, finely chopped

1 Tablespoon Butter

1 Teaspoon Ranch Dressing

1 Lime, juiced (2 Tablespoons or 1 fluid ounce)

1 Teaspoon Cotija Cheese or Queso Fresco

Directions:

Heat a 10" saute pan over medium heat.

Drain the Corn, discarding the liquid.

Add the Corn and spread it evenly across the bottom of the heated pan.

Pan grill for several minutes, stirring occasionally.

Use the lid, as needed, to prevent a mess when the corn kernels begin to pop.

Continue to grill until the Corn turns a deep golden color.

Lower the heat to medium-low.

Add the Butter, the minced Garlic, the Ranch Dressing, and (optionally) the Ground Pepper.

Continue to stir for another 2 minutes, until the Butter is melted and the Garlic is fragrant.

Move the Corn mixture into a serving bowl. Mix in the Cilantro and the Lime juice.

Grate or break-up the Cheese. Sprinkle the Cheese onto the Corn mixture.