

Mexican Grilled Corn Salad

<http://userealbutter.com/2014/08/06/mexican-grilled-corn-salad-recipe/>
modified from [Closet Cooking](#)

4 ears fresh corn, shucked and cleared of silk
vegetable oil for grilling
1 jalapeño pepper, seeded and minced
1 clove garlic, grated
2 green onions, sliced thin or chopped
1/4 cup fresh cilantro, chopped
1 lime, juice of
3 tbsps Cotija cheese, grated plus extra for garnish
2 tbsps mayonnaise
1/4 tsp chipotle pepper powder (or to taste)
salt to taste

Brush the naked ears of corn with vegetable oil and grill over high heat until the kernels begin to char. Turn the cobs as each side is lightly charred until the cobs are done (about 10-16 minutes depending on your grill and other weather factors). When the corn is cooked, use a sharp knife to cut the kernels from the cobs (please be careful!).

***Alternative*:** If you can't or don't want to grill the corn, you can cut the kernels off of the raw ears, then brown the kernels over high heat and some butter in a skillet or frying pan. Place the cooked corn kernels, jalapeño pepper, garlic, green onions, cilantro, lime juice, Cotija cheese, and mayonnaise in a large bowl. Mix everything together. Season with chipotle pepper powder and salt to taste. Garnish with extra cheese. Serves 4-8 as a side salad.