

## Mexico City Style Roasted Corn with Chipotle Mayonnaise

<http://userealbutter.com/2012/09/19/roasted-corn-chipotle-mayonnaise-recipe/>  
from [Portland, Maine Chef's Table](#) by [Margaret Hathaway](#), recipe from Chef Cheryl Lewis of [El Rayo Taqueria](#)

12 ears of corn, husks on  
canola oil  
1-2 cups chipotle mayonnaise (see below)  
6-8 oz cotija cheese, grated

### chipotle mayonnaise

1 tbsp garlic, chopped  
1/4 cup chipotle chiles in adobo sauce  
1/2 oz. fresh cilantro, chopped  
3/4 tsp Boyajian lime oil or 2 tsps lime zest (I did the zest route)  
2 tsps fresh squeezed lime juice  
2 cups mayonnaise  
salt to taste

**Make the chipotle mayonnaise:** Place all of the ingredients **except** the mayonnaise in a food processor or blender. Blend until smooth (if you halve the recipe, it gets hard to blend everything because there isn't enough for the blades to get purchase). Fold the purée into the mayonnaise until completely stirred in. Add salt to taste (I didn't add any).

**Prepare the corn:** Place the corn with husks on, in a bucket or deep pot or sink full of cold water. Let them soak for an hour. If the corn floats (it's gonna float), keep it submerged by placing a heavy bowl or other heavy thing on top of the corn. A few minutes before the corn is done soaking, preheat your oven to 400°F. Drain the corn (husks still on) and place them in a roasting pan. Roast the corn for 45 minutes and remove from the oven. Let the corn cool until you can handle it. Peel away the husks and silk, but leave the stalk base intact as a sort of handle. If you are preparing this ahead of time, you can stop now and refrigerate the corn until you are ready to proceed. Otherwise – onward! Brush a light layer of canola oil over each ear of corn and set the ears on a hot grill, turning every few minutes until they are lightly charred on all sides (how much time varies with the strength of your grill's heat). Working while the corn is still hot, brush a generous amount of chipotle mayonnaise over each ear and then roll the corn in the grated cheese. Serve immediately. Serves 12, unless someone fancies a second!