



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Grilled Corn Salad (from Bobby Flay via Savory Spicy Sweet)

Serves 8

I used a not-nonstick skillet on the stove instead of a cast iron pan on the grill, and I substituted greek yogurt for the crème fraiche. And I added an ounce or two of very spicy diced Hatch green chiles.

8 ears fresh corn, silks removed, husk on, soaked in cold water 30 minutes
canola oil
salt and freshly ground black pepper
¼ cup creme fraiche
2 limes, juiced and 1 zested
1 tablespoons ancho chili powder
¼ cup chopped fresh cilantro leaves
¼ cup grated cotija cheese

1. Heat grill to high. Grill corn until charred on all sides, 10 or so minutes. Take off the grill and remove the kernels with a sharp knife. While you are cutting the corn, put a cast iron skillet on the grill to heat.

2. Add the corn and the remaining ingredients to the hot pan and cook, stirring occasionally, until creamy and heated through. Serve.