



GRILLED CORN
with
SPICY LIME MAYO
& COTIJA CHEESE

Trefethen

GRILLED CORN *with* SPICY LIME MAYO & COTIJA CHEESE



INGREDIENTS

8 ears corn, shucked
2 Tbsp Trefethen extra virgin olive oil
kosher salt
black pepper, freshly ground
1 cup crumbled Cotija cheese,
divided into $\frac{2}{3}$ cup and $\frac{1}{3}$ cup
 $\frac{1}{2}$ cup mayonnaise
 $\frac{1}{2}$ cup sour cream
 $\frac{1}{2}$ cup cilantro or parsley leaves,
minced, plus more for garnish
2 tsp lime zest
1 tsp ancho chile powder
lime wedges, for serving

PROCEDURE

1. Light a grill. On a sheet pan, toss the corn with the oil, then season with salt and pepper to taste.
2. In a small bowl, stir together $\frac{2}{3}$ cup of the Cotija cheese with mayonnaise, sour cream, cilantro or parsley, lime zest, and chile powder until well combined.
3. Place the corn on the hottest part of the grill and cook, turning as needed, until cooked through and charred, about 8-10 minutes.
4. Remove the corn from the grill and immediately brush each cob liberally with the cheese mixture and transfer to your favorite platter. Garnish each cob with a sprinkle of the remaining Cotija cheese, ancho chile powder and more cilantro, then serve with lime wedges. Enjoy!

TREFETHEN WINE PAIRING

***Dry Riesling:** Aromas of orange blossom and jasmine are complemented by fresh notes of green apple and grapefruit. This bright, luscious wine evolves on the palate with flavors of stonefruit and Honeycrisp apple and the beautiful minerality provides an invigorating finish.*