

A Sutherland Belle

Esquites (Mexican Street Corn Salad) in Husk Boats

INGREDIENTS

- 4-5 ears of corn husked intact
- 1/4 cup plain Greek yogurt
- 2 tablespoons mayonnaise
- 1 (3-ounce) can chopped green chilis (or 1 tablespoon for less heat)
- 1/2 tablespoon chili powder
- 1/2 teaspoon ground chipotle powder (use smoked paprika for less heat)
- 1/2 teaspoon garlic powder
- Juice of 1 lime
- 1/2 cup crumbled cotija cheese
- Garnish with chopped fresh cilantro leaves and crushed tortilla chips

INSTRUCTIONS

1. Pull a lengthwise strip of corn husk (about 1 to 1 1/2 inches wide) from each ear to expose a strip of kernels and discard husk strip. Carefully peel back the remaining husks, keeping attached to stem ends, and snap ears from stem ends. Discard silk from husks.
2. Tear a thin strip from a tender, inner piece of each husk and use it to tie loose end of each husk together, forming a boat.
3. Preheat oven to 375°F. Boil corn until tender and let cool. Remove kernels from the cob.
4. In a small bowl, combine corn, yogurt, mayonnaise, green chilis, chili powder, ground chipotle powder, garlic powder, cotija cheese, and lime juice—season with salt and pepper. Fill husk boats.
5. Spoon filling into husk boats. (Corn boats may be prepared up to this point 1 day ahead and kept chilled, and covered).
6. Arrange boats on a baking sheet. Bake boats in upper third of oven until cheese is melted and filling is heated through—15 to 20 minutes.
7. Garnish with fresh cilantro and crushed tortilla chips.