

## ***Deconstructed Mexican Street Corn***

*Over Homemade Tortillas, Layered with Corn, Cilantro, Jalapeño, Lime Juice, Red Bell Pepper and Red Onion and Topped with Queso Fresco*

*By Chef Steven Ferneding*

### **Makes 6**

2 tablespoons of unsalted butter	Juice of 1 lime + zest garnish
6 corn soft corn tortillas	1 red bell pepper chopped small
2 cups vegetable oil	1/4 red onion minced
3 fresh corn on the cob, slice corn off husk	6 tablespoons of crumbled Cojita cheese
3 tablespoons of fresh cilantro + 1 tablespoon garnish	4 tablespoons of vegan mayo or olive oil mayonnaise
1/2 tablespoon fresh jalapeño, minced	Salt and Fresh cracked pepper to taste

### **Equipment Needed:**

1 medium size, heavy pot for cooking oil  
1 large pot  
1 spatula  
1 knife  
1 Zester  
1 bunch of Cilantro  
Paper towels  
Tongs  
Oil Thermometer

### Let's Cook!

1. Over medium high heat pour oil into heavy pot. Heat until oil reaches 350\* (Test by using oil thermometer)
2. Slowly drop corn corn tortilla in oil and fry 1-2 minutes on each side until golden brown. Use tongs to flip over. Once cooked, lay on paper towel and lightly sprinkle with salt. Repeat.
3. In large pot over medium high heat, add the butter. Once butter is melted add corn, cook 5 minutes while stirring. Add red onion and salt and pepper, cook until translucent, 2-3 minutes. Add bell pepper and jalapeños, stir again. Cook 3 more minutes.
4. Stir in mayonnaise and lime juice, remove pot from heat and continue to stir until mixture is well incorporated. Taste. Add salt and pepper.

Assemble: Start with place fried tortilla on a plate and spoon 3 tablespoons of corn mixture over tortilla, then top with cheese, cilantro and lime zest.

**Chef Steven Ferneding**

Enjoy!

~Chef Steven Ferneding