



RKF Recipes

Smokin' Chipotle Seasoning

A regionally-inspired blend, our Smokin' Southwest Chipotle Seasoning adds a smoky flavor to your favorite dishes! Sprinkle it on meat, in a stew or soup, and your favorite vegetable dishes for a zesty kick!

Esquites Mexican Street Corn

(makes 8 - 10 servings, 40 min)

Ingredients

- ¼ cup olive oil or herb oil
- 6-8 ears sweet corn on cob
- 3 cloves garlic finely chopped
- ½ Jalapeno diced small
- ½ large red onion diced fine
- ¾ cup queso fresco crumbled
- ¾ cup cotija cheese crumbled
- ½ - 1 cup heavy cream
- 1 cup chopped cilantro
- 2 tbs fresh lime juice
- Lime zest from 2 limes
- 1 tbs STG **Garlic, Salt, and Pepper**
- 1 tsp STG **Smokin' Chipotle Seasoning**



Directions

1. Preheat oven to 450 degrees
2. Lightly coat/brush corn on the cob with olive/herb oil or remove kernels from husk and lightly coat
3. Add to sheet pan and roast corn till dark spots appear, rotate to roast all sides (10 min)
4. Set aside to cool
5. In a large cast iron pan, heat olive/herb oil until medium hot
6. Add garlic, onions, and pepper, cook until onions are sweated and translucent
7. Add cooled corn kernels and mix over low heat
8. Add seasonings, lime juice, zest and stir
9. Raise heat to medium and slowly add heavy cream while stirring
10. Add queso fresco and stir (cheese will soften and mix in)
11. Add 2/3 of the chopped cilantro and stir in
12. Add crumbled cotija cheese and remaining cilantro on top

