




No Brainer Corn Salad



Ingredients

6–8 servings

- ½ cup nuts (such as peanuts, hazelnuts, or pistachios) 
- 6 ears of corn, in husk
- 1 serrano chile, thinly sliced, or 1 tsp. fresh ground black pepper or mild red pepper flakes
- 1 cup herb leaves (such as cilantro, basil, or mint), torn if large
- ½ cup fresh citrus juice or vinegar
- 3oz. CO-OP Gold Crumbled Cheese Feta 22% 
- ½ cup CO-OP Gold Olive Oil 100% Extra Virgin 
- Kosher salt

Preparation

1. Preheat oven to 350°. Toast nuts on a rimmed baking sheet, tossing halfway through, until golden brown, 6–10 minutes, depending on the nut you choose. Let cool; coarsely chop.
2. Prepare a grill for medium-high heat. Grill corn, turning occasionally, until husks are charred in most spots, 16–20 minutes. Transfer to a platter and let sit until cool enough to handle. Shuck corn and remove kernels (you should have about 6 cups).
3. Toss nuts, corn, chile or pepper, herb, citrus juice or vinegar, and cheese in a large bowl to combine. Drizzle oil over and season with salt; toss again.




<https://www.bonappetit.com/recipe/no-brainer-corn-salad>

Mexican Street Corn

https://www.simplyrecipes.com/recipes/grilled_mexican_street_corn_elotes/

Grilled Mexican Street Corn (Elote)

Ingredients

- 6 to 8 medium ears sweet corn, husks removed
- 1/2 cup CO-OP Gold Sour Cream  GOLD
- 1/2 cup mayonnaise CO-OP Gold Real Mayonnaise  GOLD
- 1/2 cup chopped cilantro
- 1 clove garlic, minced
- 1/4 teaspoon ground chipotle pepper, to taste
- 2 teaspoons finely grated lime zest, from 1 lime
- 2 tablespoons lime juice, from 1 lime
- 1/2 cup CO-OP Gold Crumbled Cheese Feta 22%  GOLD
- Lime wedges, to serve



Method

1. Heat a gas or charcoal grill to 400F
2. Clean the grates once it has heated.
3. Whisk together the sauce:
4. In a bowl, whisk together the crema, mayonnaise, cilantro, garlic, chipotle pepper, lime zest and lime juice. Taste and season the mixture with salt if needed. (Crema has a little salt already, so add extra judiciously.) Set aside.
5. Grill the corn:
6. Place the husked corn directly onto grill grates. Grill the corn for about 3 minutes, undisturbed, or until kernels begin to turn golden brown and look charred. Turn over and repeat. When all sides are browned, remove from the grill onto a plate.
7. Top the corn with sauce and cheese:
8. Using a brush or a spoon, coat each ear of corn with the crema mixture. Sprinkle with crumbled feta cheese. Sprinkle with additional chipotle pepper, if desired. Serve immediately with extra lime wedges.

https://www.simplyrecipes.com/recipes/grilled_mexican_street_corn_elotes/