CINDY’S MEXICAN STREET CORN BAKE

Operation BBQ Relief

WHAT YOU NEED
1 (28.8-oz [817-g]) bag of frozen corn, thawed
1 clove garlic, diced
1/2 cup red onion, diced
1 medium bell pepper, finely diced
1 can chopped green chiles
1/4 cup chopped fresh cilantro
1 cup crumbled cotija or queso fresco cheese, divided
Salt, to taste
1 cup mayonaise
1/2 cup sour cream
Zest and juice of 1 lime
1 tsp chili powder
1/2 tsp cayenne pepper
Operation BBQ Relief Cajun Bayou Rub

USEFUL TIP
Can work as a tasty side or a starring entrée!

PREPARATION
1. Set up your grill for two-zone cooking and preheat to 350°F (177°C).
2. Place a cast-iron skillet on the hot side of the grill, and let it heat up for 8 minutes. Add the corn to the skillet. Heat the corn over direct heat for 6 to 8 minutes, or until the corn starts to clear. Add the diced garlic during the last minute of the cook time. Remove the skillet from your grill and let the corn cool slightly.
3. In an aluminum quarter pan, mix together the corn and garlic, onion, bell pepper, green chiles, cilantro, and half of the cheese. Add salt to taste.
4. Mix together the mayonnaise, sour cream, lime zest and juice, chili powder, cayenne pepper, and Operation BBQ Relief Cajun Bayou Rub. Add this to the corn mixture and combine.
5. Top with the remaining 1/2 cup cheese.
6. Cover and bake over indirect heat for approximately 30 minutes, or until warm. Uncover and cook for an additional 8 minutes to add a special depth of flavor from your grill. Remove and serve.