



FarmFresh

Recipes

August 2020

Available Now...

Sweet Corn

There are nearly 4,000 acres of sweet corn grown in Colorado every year.



Colorado Proud Month

August is prime time for Colorado produce, and sweet corn is just one of the many items available. Celebrate Colorado Proud Month by choosing locally grown, raised or made food and agricultural products wherever you shop. Check out the Colorado Produce Calendar at www.coloradoproud.org.

Fresh Inspirations...

Grilled Sweet Corn

Ingredients

- 8 ears Corn, shucked and soaked
- 1/2 cup Mayonnaise
- 1/2 cup Mexican Crema
- 1 tsp. BBQ Seasoning Blend
- 1-2 tsp. Fresh Lime Juice
- 1/2 cup Cotija Cheese, crumbled
- 2 tbsp. Fresh Cilantro, chopped

Directions

Preheat grill to 400°F. Soak shucked corn in cold water for 10 minutes prior to grilling, remove and let rest on a cookie sheet. In a bowl, mix mayonnaise, crema, BBQ seasoning blend, lime juice and cheese to create a glaze. Place the soaked corn on the grill, close the lid and let cook for 2-3 minutes. Open the lid and rotate corn to next side. Continue process until all sides have been grilled. Using a silicone brush, baste all sides of the corn with the glaze, close the lid and let glaze caramelize, basting as needed. Remove corn from grill, place onto a platter, sprinkle with more Cotija cheese and garnish with cilantro.

Enjoy with a glass of Colorado wine such as NSFW White from Carlson Vineyards in Palisade, Colorado. This wine is part of the 2019 Colorado Governor's Cup Collection, which includes wines that best represent Colorado's wine industry as selected by a panel of national and Colorado wine professionals.

Provided by Chef Jason K. Morse, CEC, 5280 Culinary, LLC and Ace Hardware Grill Expert

Each month the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown in the state. Visit us at www.coloradoproud.org for a complete list of recipes.

Next Month... Colorado Chile Peppers