

Mexican Street Corn Salad
The Sugared and Spiced Kitchen
<http://thesugaredandspicedkitchen.blogspot.com>

4 ears of corn, husks and silk removed

non-stick spray (I like Crisco)

[McCormick Grill Mates Chipotle and Garlic Seasoning](#)

3 T. chopped cilantro (I used dried Penzy's cilantro leaf)

1/4 cup finely diced red onion

3 green onions, thinly sliced

juice of 3 limes

1 additional teaspoon McCormick Grill Mates Chipotle and Garlic Seasoning

3 T. mayonnaise (I always use Duke's. You could also use crema)

1 C. crumbled cotija cheese

Preheat oven to 375 degrees. Spray corn with nonstick spray, place in a glass baking dish and sprinkle seasoning on liberally. Roast corn for 15 minutes and allow to cool. Cut kernels from corn and scrape dull side of knife along the cobs for some of the juice.

Combine cilantro, mayonnaise, 1 t. seasoning, and lime juice in a large bowl. Whisk until smooth. Add onions, corn, and cheese. Toss together. Refrigerate until ready to use.