

Esquites

From NYT Cooking, by Kay Chun

Ingredients:

2 tablespoons safflower or canola oil
6 cups fresh corn kernels (from 6 to 7 ears fresh corn)
Kosher salt and black pepper
6 tablespoons mayonnaise
6 tablespoons Mexican crema or sour cream
2 tablespoons chopped fresh cilantro, plus more for garnish
1 tablespoon fresh lime juice, plus wedges for serving
4 ounces Cotija cheese (scant 1 cup)
Ancho chile powder (or chipotle or cayenne), for sprinkling

Directions:

1. In a large cast iron or heavy skillet, heat oil over medium-high. Add corn, season with salt and pepper, and cook, stirring occasionally, until corn is nicely charred and softened, 8-10 minutes. Turn off the heat and let stand for 2 minutes (this helps the corn pick up more char and smoky flavor).
2. Meanwhile, in a large bowl, combine mayonnaise, crema, cilantro and lime juice; season with salt and pepper. Reserve 1/4 cup sauce in a small bowl for drizzling.
3. Add seared corn to the large bowl, season with salt and pepper and toss to coat. Transfer to a serving platter, spreading corn mixture in an even layer. Drizzle with the reserved sauce and sprinkle with Cotija and chile powder. Garnish with more cilantro and serve with lime wedges.