**Cook Club Recipe of the Month: Mexican Street Corn Salad**

*Adult home cooks: Please join us on the third Thursday of every month at 5pm in the small meeting room as we taste the recipe for the month and share our ideas and enthusiasm about food and home cooking. Registration is appreciated but not required. Tasting samples are first come first served while supplies last.*

July is National Corn Month, and peak corn season! Enjoy fresh, local corn on the cob while you can. This recipe allows you to enjoy corn any time of the year.

Ingredients:

* 2 (14 oz) cans of sweet corn (drained) or equivalent fresh corn cooked and cut from the cob,
* 1 red bell pepper, finely diced,
* ¼ cup chopped fresh cilantro or 2 Tbs dried cilantro,
* ½ tsp garlic powder,
* 1 ½ tsp Tajin\*seasoning,
* 3 Tbs mayonnaise ½ cup of crumbled cotija cheese (may substitute feta, queso fresco or grated parmesan cheese)

Place all ingredients in a large bowl stir to combine. Make sure the corn is coated with mayo. Serve chilled as a side dish or a tasty snack.

\*May substitute 1 tsp chili powder plus 1 tsp lime or lemon juice. For a spicier option, substitute dried, powdered cayenne or chipotle pepper plus lime juice.

To make *Elotes*, fresh corn on the cob Mexican style: Remove the shucks and silk from the fresh corn. Boil in a large pot for 3 minutes per ear. Coat each ear with mayonnaise, sprinkle with Tajin or chili powder, and roll in grated parmesan or finely crumbled queso fresco cheese.