

## Grilled Mexican Corn

Street eats. That's the provenance of this Mexican corn on the cob. It's grilled to a sweet char, then slathered with mayo, lime, chile and cheese. If you've had it, you know exactly how good it is. If you haven't, you can't even imagine. So don't imagine. Make it! We improve on perfection by adding shards of crisped coppa. Prepare to make a mess of your chin, but don't let that slow you down. That's why there are napkins.

### Ingredients

4 ears corn, with husks  
4 thin slices coppa  
1/2 cup mayonnaise  
2 tablespoons fresh lime juice  
2 teaspoons finely grated lime zest  
1/2 teaspoon kosher salt and as much freshly ground black pepper as you like  
1/2 cup finely grated or crumbled ricotta salata  
1/2 teaspoon ancho chile powder or cayenne, to taste  
1 tablespoon finely chopped fresh oregano leaves

### special equipment

grill  
long tongs

### Directions

Soak the corn in water for 20 minutes.

Heat two-thirds of a grill on high heat and the remaining third on medium. Cook the coppa over the medium heat, flipping occasionally, until browned and crisp, about 5 minutes. Let cool, then crumble or finely chop and put in a bowl.

Mix the mayonnaise with the lime juice and zest, and salt and pepper to taste; set aside.

Husk an ear of corn, leaving the husk ends attached to the cob, and tie husks together in a bunch with a strip of husk, creating a handle for the corn. Discard the corn silks.

Grill the corn over high heat with the husks over the medium heat, turning every 2 minutes, until lightly charred on all sides.

Transfer to a platter. Brush the corn liberally with the mayo mixture, then sprinkle with the cheese, chile powder, oregano and coppa.

**total time:** 55 minutes  
**active prep:** 20 minutes  
**serves:** 4  
**difficulty:** *easy*