

## RECIPES

### Foresthill Friendship Club Recipe SPICY-SWEET STREET CORN

This recipe was submitted by Suzy Graves, the current President of the Foresthill Friendship Club. For cooks who have a Blackstone Griddle this recipe is perfect or you can use a cast iron skillet, or large griddle. For your next cookout this is a great fresh corn side dish.

- 4 Ears Fresh Corn
- 4 slices thick-cut Bacon
- 1 medium sweet Onion, diced.
- ½ cup Pickled Jalapeno
- Juice of ½ Lime
- ½ cup Cojtila Cheese
- 1 tablespoon Tajin Clasico Seasoning

Shuck the corn and remove all the silk. Use sharp knife and cut corn from the cob, place it in bowl. Stack the bacon, cut down the center lengthwise, cut across the bacon to dice. 1/2 inch in length and width of a pencil, put in a bowl. Put the diced onion in a bowl. Chop the jalapenos rings slightly, put in a bowl. Now cook bacon first till about 80% cooked, Slide bacon to corner of pan. Now sauté onion in bacon grease for 3 minutes. Add jalapenos to onions, cook for 3 minutes. Remove mixture into a bowl. The corn is now added to new griddle set on medium warm, sauté for 2 minutes, add little water or oil if corn is sticking, stir constantly for 5 minutes. Now combine corn, bacon, jalapenos and onions, cook 2-3 minutes more to combine flavors. Serve in a bowl, garnish with the Cojtila cheese, lime juice, and Tajin Clasico. Enjoy!