Smokin’ Joe Lasher’s Griddled Sweet and Spicey Street Corn

Prep time: 10 mins

Cook time: 10 mins

Servings: 8

Ingredients:

4 ears fresh corn, shucked and clean

4 slices, thick cut bacon, chopped

1 medium sweet onion, chopped

6 fresh jalapenos, sliced

1 cup Cotija cheese, crumbled

1 lime, cut into half (1/2 for juicing and ½ for garnish)

2 tbsp fresh chopped cilantro (reserve some un-chopped for garnish)

1 tbsp smoked paprika

Instructions:

1. Prepare griddle for “two-zone cooking”, medium-high on one side and low on the other.
2. Remove corn from cob carefully using a sharp knife and set aside.
3. On the hot zone of griddle, cook chopped bacon until about 80% done and move to cool side of griddle.
4. Sautee onions and jalapeno in bacon grease on hot side of griddle until soft and translucent. Move to cool side of griddle.
5. Add corn to hot side of griddle and sauté for two minutes, stirring constantly. Add water if corn seems to be sticking.
6. Combine bacon, onion, jalapeno, and corn and continue to cook for 1-2 minutes.
7. Serve warm in a bowl with a squeeze of lime juice, crumbled Cotija cheese, fresh cilantro and smoked paprika.