

CRANBERRY ELOTE (MEXICAN STREET CORN)



My Mexican Cranberry Fiesta is complete with my last entry in the [Cape Cod Select Blogger Recipe Challenge](#). For the side dish category, I created a [Cranberry ELOTE \(Mexican street corn\)](#).

I was so inspired by the delicious cranberries sent to me by Cape Cod Select that I went all out and created an entire Mexican feast!

First Entry in the Beverages Category (Alcoholic or Non-Alcoholic):

[Cranberry Margarita's,](#)

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These margaritas will whet your appetite as the perfect starter to my cranberry infused meal.

My Second Entry in the Salsa Category:

Cranberry Queso Blanco Salsa



The salsa is packed with the fresh southwestern flavors, and the ideal dip for your chips. I also used the salsa as a topping for my Main Dish (not a category in this contest but a delicious entree for my Mexican Fiesta Meal).

Cranberry Chipotle Flat Iron Steak Tacos



If you've never had fresh-frozen cranberries on your Mexican Street corn, then you're missing something really special. The sweet-tart flavor of the cranberries create the perfect bite when blended with the traditional flavors of Cotija cheese, fresh jalapeños, cilantro, and freshly roasted sweet corn.



Cranberry ELOTE (Mexican Street Corn)

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Prep Time

15 min

Cook Time

25 min

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15 min

Cook Time

25 min

Ingredients

1. 1/2 cup fresh frozen Cape Cod Select Cranberries, thawed, and rough chopped
2. 2 cups cotija cheese
3. 6 ears fresh corn
4. 1 large jalapeño, seeded, ribs removed and chopped
5. 3 tablespoons cilantro, chopped
6. 3 tablespoons butter
7. 3 tablespoons real mayonnaise

Instructions

1. Combine crumbled cotija cheese, chopped jalapeño, cilantro, and chopped cranberries in a bowl. Stir to combine. Refrigerate until ready to plate. When corn is cooked, pour the cranberry cheese mixture into a large shallow dish.
2. Peel corn husks back leaving them attached to the cob like a handle. Some of the husks will fall off. This is ok as you'll use the husks to tie the handle together. Remove corn silks and rinse the corn with cold water. Using one of the fallen husks, tear several long strips lengthwise to create a tie for the corn. Gather the husks together and tie neatly with one of the long strips. Continue this process until all the corn handles are tied.
3. Wrap the husks in foil leaving the corn exposed
4. Roast the corn on a 450 degree grill for 20 minutes. Turn corn every 8 minutes to ensure even browning on each side.
5. When corn is tender and the kernels are charred remove them from the grill and take off the foil.
6. Butter each ear of corn. Smear 1 teaspoon of mayonnaise over each corn and roll in the cranberry cotija mixture. ENJOY

By Rebecka Evans

At Home with Rebecka <http://athomewithrebecka.com/>



I'm enjoying this challenge so much because I've been given the chance to work with *Cape Cod Select Frozen Cranberries*. Their product is grown to exceed some of the industries highest standards as they are Non-GMO verified and hold GLOBALG.A.P. Certification (http://globalgap.org/uk_en/for-consumers/).

The Rhodes Family has been growing cranberries on their 800 acre cranberry farm for more than 75 years. It's worth mentioning that they're a small, women-owned family business, dedicated to providing their customers with the highest quality product.

Using Cape Cod's Frozen Cranberries is like working with fresh cranberries in terms of taste and appearance. *Cape Cod Select Frozen Cranberries* are individually frozen and perfect once thawed at room temperature. They are also delicious.

Don't forget to follow Cape Cod Select on [Facebook](#), [Twitter](#), [Instagram](#), and [Pinterest](#) as they provide regular updates on products, contests, recipes and more. You can also check [nearby stores](#) for this great product, or order their [frozen cranberries online](#).