

# Mexican Street Corn Casserole

I went to the Colorado State Fair this year and had the most amazing Elotes (street corn) ever, then it dawned on me.... Why just have this delicacy on the cobb? Why not find a way to have this as a side dish with some of my favorite holiday meals? So, we got to work and created this gem below, share away and let's kick off some holiday celebrations with Elotes.

**Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary**

**Yield:** 8-10 People

**Prep time:** 10 Minutes – 15-20 Minutes of Smoke

**Total time:** 15-20 Minutes smoke, 25. Minutes cook

## Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
8 Cups	Corn, Kernels, Frozen or Fresh	Defrosted
1 ½ Cup	Quesadilla Cheese Mix	or to taste
½ Cup	Mayo, Heavy Duty	
½ Cup	Mexican Crema	
½ Cup	Cotija Cheese, Grated	
¼ tsp	Oink Rub	or to taste
¼ tsp	Rub A Dub	or to taste
2 tsp	Cilantro, Fresh	chopped fine
1 tsp	Lime Juice, Fresh	or to taste

## Prep Directions:

- **Elotes Crema Mixture**
  - In a mixing bowl: Combine Mayo, Mexican Crema, Grated Cotija, Oink Rub, Rub a Dub, Cilantro and Lime Juice
  - Mix well, Cover and Refrigerate
- **Smoked Corn Prep**
  - **Pre Heat Traeger grill to 180 Degrees – We used Signature Blend Pellets**
  - Place frozen (or fresh) corn niblets onto a perforated grill pan
  - Smoke for 15-20 Minutes or as long as desired for smoke flavor
  - Stir occasionally and allow to slightly caramelize
  - When done smoking, place corn into an 8" Cast Iron Skillet

## ***Cooking Directions:***

- Mix Elotes Crema mixture and cover. Refrigerate until needed
- Prepare smoked corn as instructed above
- After corn has been smoked, turn Traeger grill to 375 Degrees
- Place cast iron skillet in Traeger and pre heat for 10 minutes
- Place smoked corn into the cast iron skillet
- Top with the crema mixture
- Stir to combine using spoon
- Top with quesadilla cheese mix
- Close the lid and cook for approx. 15-20 minutes or until cheese is browned and bubbling
- Using tongs, towel or oven proof gloves, remove skillet from the Traeger and place on trivet
- Serve at your next family meal or event

## ***Grills / Grill Gear Used:***

- Traeger, Pro34 **Ace SKU - 8474934**
- Lodge, Cast Iron Skillet, 8" **Ace SKU - 6108609**

## ***Shopping List (Products Used):***

- Rub A Dub Rub, 5280 Culinary **Ace SKU – 8562050**
- Oink Rub, 5280 Culinary **Ace SKU - 8562043**
- Pellets, Signature Blend **Ace SKU – 8013984**