



Bull Pen Elote

Featured on July 26, 2021 “Pleibol and Eat Well!: Latino Culinary Traditions and Américas’ Game” demo with Chef Dayanny de la Cruz

We are all connected by food. And some ingredients, like corn, forge ties to community across time and space. To honor those connections, I chose a corn-based dish to share during this demonstration. For me, corn brings memories of Chen Chen (a Southern Dominican Dish that reminds me of home).

This recipe for elote is inspired by my own sensorial memories. Several years ago, while I was on my way to a Chicago Cubs game, I stopped by a Mexican street market (La Placita) where I tried a unique take on elote that included a much beloved ballpark snack: Cracker Jack. The creative use of Cracker Jack in the market elote was the cherry on top of that food experience and years later served as the inspiration for this recipe.

Connecting the corn...

– Dayanny de la Cruz

Bull Pen Elote

Recipe by Dayanny de la Cruz

Yield: 4 servings

Ingredients

1 bay leaf
½ tsp salt
2 sprigs of fresh thyme
4 ears of corn (shucked)
¼ cup mayonnaise
¼ cup Mexican cream or sour cream
1 garlic clove (roasted)
½ tsp of ancho powder
½ cup of finely crumbled Cotija cheese
¼ cup finely chopped fresh cilantro

Directions

Add the bay leaf, thyme, and salt to boiling water, then add the shucked corn on the cob and boil until corn is tender. When tender, drain and set corn aside.

While corn cooks, combine mayonnaise, Mexican cream, roasted garlic, and ancho powder in a shallow bowl and mix well. Make sure you leave some ancho powder for garnish.

To serve, cover the cob with the ancho mayo mix and sprinkle with Cotija cheese, cilantro, and ancho powder.



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