

TALLBOY TACO™

CORN FUNDIDO

Yields 10 servings

INGREDIENTS FOR CORN FUNDIDO

- 6 Whole Corn on the Cob
- 5 Cups Chihuahua Cheese, shredded
- 2.5 Cups Chipotle Mayo
- ½ Cup Cilantro, chopped
- ¼ Cup Queso Fresco, crumbled
- 1 Bag Tortilla Chips, for serving



METHOD FOR CORN FUNDIDO

1. Heat a large sauté pan over high heat.
2. Cut the corn off the cob.
3. Add a small amount of Canola Oil to the pan and add the corn, tossing until charred, about 30 seconds..
4. Add the cheese and mayo, and cook for 2 minutes on medium heat, stirring to prevent it from burning.
5. Pour into a bowl and top with the cilantro and queso fresco.
6. Serve with tortilla chips.



TALLBOY TACO™

CHIPOTLE MAYO

Yields 2.5 cups

INGREDIENTS FOR CHIPOTLE MAYO

- 1 Tbsp. White Vinegar
- ½ Tsp. Kosher Salt
- 1 Tsp. Sugar
- 2 Tbsp. Lime Juice
- 1 Oz. Chipotle in Adobo Sauce
- 2 Cups Kewpie Mayonnaise
- 2 Tbsp. Sour Cream
- 1 Ancho Chile, seed and stem removed

METHOD FOR CHIPOTLE MAYO

1. Boil 1 cup of water.
2. Pour boiling water over the ancho chile and cover and let sit for 10 minutes.
3. Remove the chiles from the water and add to a blender with everything except the mayo and sour cream.
4. Blend on high until smooth, about 30 seconds.
5. Add to a bowl with the mayo and sour cream and whisk until it comes together, about 30 seconds.

