



Bambolina's Italian Street Corn

Serves 6

You'll Need:

6 Ears	Local (Salem Farmers Market) corn
1 Cup	Caesar Dressing (Recipe below)
2 oz	Ricotta Salata (or substitute with parmesan or pecorino cheese)
Drizzle	Canola oil
Sprinkle	Sea salt
Crank	Black pepper
Wedge	Lemon
Hot Grill or Broiler	

Method:

1. Get grill cranking (or set broiler to High)
2. Clean and de-silk the corn, Drizzle with oil and season with S+P
3. Grill corn to perfection. Place on baking tray or large plate and allow to cool for 1 to 2 minutes, or until you can handle safely.
4. Smear the corn with a couple of ounces of house made Caesar dressing.
5. Top with crumbled ricotta salata or finely shaved parmesan/pecorino cheese. Serve with a lemon wedge.
6. ENJOY with a favorite summertime beverage.

For the Caesar Dressing

Ingredients:

2 Each	Garlic Cloves
3 Tbls	Dijon
2 oz	Anchovies
1 Tbls	Worcester Sauce
3 Each	Egg Yolks
Pinch	Salt
Pinch	Black Pepper
4 Tbls	Pecorino Cheese
2 Tbls	Lemon Juice
1/4 C.	Capers
1 Pt	Pomace Olive Oil

Method:

1. Combine all ingredients except oil in a food processor.
2. Blend, then slowly incorporate oil.

