

# Fire Roasted Corn and Poblano Tacos

Amount	Measure	Ingredient - Preparation Method
6	ear	white or yellow corn (3.5 cups)
1	tablespoon	butter
1/2	medium	white onion - diced
3	cloves	garlic - sliced
3		poblano pepper - roasted, peeled and chopped
1	dash	salt
1	teaspoon	mexican oregano
2/3	cup	heavy cream (3/4 cup half and half) juice of 1 lime
6	ounces	monterey jack cheese - grated
3	ounces	cotija, romano or parmesan - grated
2	tablespoons	vegetable oil
24		soft corn tortillas

Roast corn in husk until tender. (10 min over charcoal or 18 min in 425 oven) Cool, husk and strip.

Heat butter in heavy saute pan over med-high heat. Cook onion for 1-2 minutes. Add garlic and saute for 1 minute more.

Add chiles, corn, salt and oregano. Stir to combine and add cream. Bring to a boil and reduce to a simmer. Reduce by a third (half if half and half), stirring often.

Add lime juice and cheeses and heat until bubbly.

Preheat griddle to med-high and brush with oil.

Place tortillas on griddle and spoon 1.5 tbsps of mixture on each. When soft, fold. Cook until golden brown on both sides.

Yield: "24"