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Henlopen City Street Corn Recipe

Ingredients:

- 4 ears corn, shucked and cleaned, and skewered
- ½ cup key lime butter
- 1 cup key lime aioli
- Small Ricotta salata
- Old Bay for sprinkling on top
- Salt and paper

Method:

1. Season corn with salt and pepper to personal preference.
2. Place on grill, medium heat, rotating every 1-2 min.
3. Once corn has caramelized and softened some. Remove from grill.
4. Drizzle or spread each ear of corn with key lime aioli.
5. Using microplane, grate ricotta salata over the corn.
6. Sprinkle with old bay

Key Lime Aioli Recipe

**HENLOPEN CITY OYSTER HOUSE
EXECUTIVE CHEF, JUSTIN JORDAN**

Ingredients:

- 2 limes, zested and juiced
- 2 egg yolks
- 2 Tbs. Kosher salt
- 2tps sugar
- 1/3 cup key lime juice
- 2tsp coriander, ground
- 3 cubs canola or vegetable oil
- ¼ cup cold water (if needed)

Method:

1. In kitchen aid with whip attachment, mix lime juice and zest, egg yolks, salt, sugar, and key lime juice
2. Once combined, add ground coriander
3. While whisking on medium speed, slowly drizzle oil into mixture using small stream
4. Once aioli is thick, add water to loosen to desired thickness. Aioli should be spreadable