

THE RIDER ELITE TEAM

COOKING LIVE RECIPE



INGREDIENTS

- 4 each Ears of Corn
- ¼ c Mayonnaise
- 1 ½ tsp Lime Juice
- ½ tsp Chili Powder, plus more for sprinkling
- ¼ tsp Kosher Salt
- ½ c Cotija cheese, finely grated
- 2 tbs finely chopped Cilantro
- Pinch Cayenne Pepper, optional for extra heat

ELOTE (GRILLED MEXICAN CORN)

1. While you're grilling your corn, prepare the chili-mayo sauce and Cotija-cilantro blend. In a small bowl, combine the mayonnaise, lime juice, chili powder, optional cayenne, and salt. Stir until combined. In a separate bowl, mix the cheese and cilantro. Set both bowls aside.
2. When your corn is ready to go, brush the mayonnaise mixture all over one ear of corn. Over a plate, sprinkle the Cotija mixture liberally all over, turning the corn as necessary (it's going to be a little messy, no way around it). Place the finished cob on a separate serving plate. Repeat for the remaining corn, using the cheese in the bowl and the excess on the plate as needed.
3. Sprinkle a pinch or two of additional chili powder lightly over the corn. Serve warm.



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INGREDIENTS

- 1 each Jalapeño, seeded and minced
- 6 each Bacon, cooked crisp and crumbled
- 1/2 c Sharp Cheddar Cheese, grated
- 1 1/2 lbs Ground beef, Angus Preferably
- 1/2 tsp Cumin, ground
- 1/2 tsp Chili Powder
- 1 tbs Worcestershire sauce
- To taste Kosher Salt & Black Pepper
- 4 each Cheddar cheese, sliced
- 4 each Brioche Hamburger Buns
- 4 each Green Leaf Lettuce
- 4 each Tomato, sliced

JALAPENO BACON CHEDDAR BURGER

1. Preheat grill to medium high heat.
2. Place ground beef into a large bowl, combine bacon, jalapeno and shredded cheddar cheese, dry spices, salt and pepper. Divide into 4 equal balls and flatten into patties. Making patty not too thin and slightly larger than size of bun).
3. Grill burgers on each side for 4-5 minutes for medium doneness. Immediately top with a cheese slice. Place burger between two buns and top with lettuce and tomato.
4. Leave out Jalapenos for kid friendly version.



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INGREDIENTS

- 8 Large Fresh Mint Leaves
- 2 tablespoons Simple Syrup
- 1 tbs Lime Juice from ½ fresh lime
- ½ cup White Rum
- 1 cup Pomegranate Juice
- ½ cup Club Soda
- Fresh mint sprigs, lime wheels and pomegranate arils optional garnish

POMEGRANATE MOJITO

1. In a shaker, muddle mint leaves with simple syrup and lime juice.
2. Add rum and pomegranate juice. Cover and shake vigorously.
3. Strain into 2 glasses filled with ice and top evenly with ¼ cup club soda each.
4. Garnish with mint sprigs, lime wheels and fresh pomegranate arils, if desired

