



Grilled Mexican Street Corn

Makes: 6-8 servings

Prep Time: 10 minutes Cook Time: 10 minutes

Total Time: 20 minutes

- 6 to 8 medium ears sweet corn, husks removed
- 1/2 cup Mexican crema, or sour cream
- 1/2 cup mayonnaise
- 1/2 cup minced cilantro
- 1 clove garlic, minced
- 1/4 teaspoon ground chipotle pepper, to taste
- 2 teaspoons lime zest, from one lime
- 2 tablespoons lime juice, from one lime
- 1/2 cup cotija cheese, crumbled
- Lime wedges, to serve

Heat a gas or charcoal grill to 400F. Clean the grates once it has heated.

In a bowl, whisk together the crema, mayonnaise, cilantro, garlic, chipotle pepper, lime zest and lime juice. Taste and season the mixture with salt if needed. (Crema has a little salt already, so add extra judiciously.) Set aside.

Place the husked corn directly onto grill grates. Grill the corn for about 3 minutes, undisturbed, or until kernels begin to turn golden brown and look charred. Turn over and repeat. When all sides are browned, remove from the grill onto a plate.

Using a brush or a spoon, coat each ear of corn with the crema mixture. Sprinkle with crumbled cotija cheese. Sprinkle with additional chipotle pepper, if desired. Serve immediately with extra lime wedges.

Recipe from Simply Recipes