



Makes: 24 ribs

Prep Time: 10 minutes Cook Time: 15 minutes

Total Time: 25 minutes

Ingredients

- 3 ears fresh corn
- 2 tbsp mayonnaise
- 2 tbsps sour cream
- 1 tbsp fresh jalapeño, minced
- juice from 1/2 lime
- 1/2 tsp cumin
- 1/2 tsp paprika
- 1/4 tsp chili powder
- 1/4 tsp salt
- 1/2 cup cotija cheese, crumbled
- 1/3 cup fresh cilantro, chopped

Instructions

Heat grill to medium.

Clean corn ears from husks. With a sharp chef's knife, cut off the ends of the corn, cutting just above the top of the stem.

Use your knife to score corn ear in the middle, and then use your hands to gently break ears in half. Stand the ears halves up on the cut end on the cutting board. Use your knife to gently apply pressure to the core, and rock the knife back and forth to slowly cut through the center of the core, rocking the knife back and forth to cut through the whole half, holding the corn steady.

Place the half core down on the cutting board, and use your knife to gently cut in half again, through the kernels. I find that if you double up a dish towel and hold it over the dull side of the knife blade, it helps cut through the dense core. Repeat with all corn.

In a medium bowl, add mayonnaise, sour cream, lime juice, and jalapeño and mix well. Mix spices in a separate small bowl.

Line ribs on a tray and spray (or brush) each rib with oil. Sprinkle some of the seasoning onto each rib. Add ribs to grill, cut side down. Close lid and cook for about 8 minutes.

Open, flip ribs to other cut side and cook for another 4-6 minutes.

Transfer the ribs back to the tray. Brush on mayonnaise mixture, sprinkle with cheese, and top with fresh cilantro.

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