

Elote (Mexican Street Corn)

Mexican street corn, charred and loaded

PREP 5 MIN • COOK 15 MIN • SERVES 4

INGREDIENTS

Ingredients

- 4 ears corn, husked
- 1/4 cup mayonnaise
- 1/4 cup Mexican crema or sour cream
- 1 lime, zest and juice, plus wedges
- 3/4 cup crumbled cotija cheese
- 1-2 tsp chili powder or Tajin
- Small handful chopped cilantro
- Pinch of salt

METHOD

1. Char the corn - Grill husked corn over high direct heat, turning every 2 minutes, until blistered and spotted black all over, 10-12 minutes.
2. Mix the crema - Stir together mayo, crema, lime zest and juice, and a pinch of salt.
3. Coat - Brush the hot corn generously with the crema mixture.
4. Finish - Roll or shower with cotija, dust with chili powder, scatter cilantro and serve with lime wedges.

Tip • Dress the corn while it is blazing hot so the crema melts into the kernels and glues on the cotija.
