



## Mexican Corn (Elote)

**Servings: 4**

Preparation Time: 20 minutes  
Start to Finish Time: 35 minutes

*Mexican Corn is a unique, tasty way to dress up the bounty of fresh summer corn. A heaping dose of spicy and savory make this side dish absolutely unforgettable!*

- 4 each corn on the cob
- 1 tablespoons olive oil
- salt and pepper, to taste
- 1/3 cup mayonnaise
- 1/3 cup sour cream (or crema)
- 1/2 teaspoon ancho chile powder
- 1/2 teaspoon cumin
- 1/2 teaspoon smoked paprika
- 1 tablespoons cilantro chopped, plus extra for serving
- 1/2 cup cotija cheese (or goat cheese, crumbly)
- 1 each lime, cut into wedges

*Every bite is an explosion of many tastes. The tart cheese counteracts the sweetness of the corn. The spiced mayo adds a decadence that only mayo can provide.*



Preheat grill to medium heat.

In a medium-size bowl, mix mayonnaise, sour cream, chile powder, cumin, smoke paprika and cilantro.

Brush corn with olive oil and season with salt & pepper to taste.

Grill 8-12 minutes or until cooked and lightly browned.

Brush corn with the mayonnaise mixture and sprinkle with cheese.

Serve with lime.