



Mexican Street Corn (elote)

A RECIPE BY LISA DE ARMAS

ingredients

- 6 ears fresh corn, shucked
- 3 tablespoons mayonnaise
- 2 limes
- ¼ teaspoon ancho chile powder, more as needed (or Trader Joes has a pre made mix)
- Fine sea salt, as needed
- Black pepper, as needed
- ½ cup crumbed cotija cheese (or substitute feta)
- ¼ cup chopped fresh cilantro

directions

- Heat your grill to medium-high.
- Toss the corn with 1-2 tbsp olive oil and sprinkle with salt & pepper
- Place the corn on the hottest part of the grill, turning occasionally, until cooked through and slightly charred, 7 to 10 minutes.
- Meanwhile, in a small bowl, mix together mayonnaise, zest of 1 lime, chile powder, salt and pepper.
- Remove from the grill and immediately slather the hot corn with mayonnaise mixture and sprinkle with cheese and cilantro. Cut limes into wedges and serve alongside corn.