

Grilled Mexican Street Corn

Elote Recipe

Mexican Street Corn or "Elote" is sweet corn on the cob smothered with a tangy and spicy crema sauce and topped with crumbled cotija cheese and cilantro.

Prep Time

12 minutes

Cook Time

18 minutes

Total Time

30 minutes

Ingredients

- 8 cobs of corn
- ½ cup sour cream
- ½ cup mayonnaise
- ½ cup cilantro, *finely chopped*
- 1 garlic clove, *finely minced*
- ¼ tsp garlic powder
- ¼ tsp cayenne pepper
- ¼ tsp cumin
- 2 tbsp lime juice
- ½ cup cotija cheese, *crumbled*
- ½ tsp chili powder



Instructions

1. Shuck corn and wrap in a single layer heavy duty foil to fully enclose the corn then grill corn in foil.
2. In a small bowl, combine sour cream, mayo, cilantro, minced garlic, garlic powder, cayenne pepper, cumin, and 2 Tbsp fresh lime juice. Stir to blend and set aside.
3. Partially unwrap corn to cool for a few minutes before applying sauce. Keep the foil under the corn to be used for serving the corn.
4. Using a basting brush, generously brush on the sauce and sprinkle generously with cotija cheese. Garnish with chili powder and cilantro. Serve with lime wedges.

Nutrition

- **Calories:** 220 kcal
- **Carbs:** 19g
- **Protein:** 5g
- **Fat:** 15g



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