



Summer Eloté

Ingredients

- 8 ears corn
- 1 tablespoon oil (grapeseed or canola)
- 1/2 cup sour cream or Mexican crema
- 2 tablespoons mayonnaise
- 1/2 cup crumbled feta cheese or queso fresco
- 1/2 teaspoon chili powder
- 1/4 teaspoon garlic powder
- 1/4 teaspoon cumin
- 1/4 teaspoon kosher salt
- Lime wedges, for serving

Instructions

1. Heat grill to medium high.
2. Shuck the corn, peeling down the outside layers, keeping them attached, facing downwards away from the cob. To make them into handles, use string to tie the leaves together.
3. With your hands rub oil on each corn cob evenly, then place them on a baking sheet.
4. In a bowl, mix sour cream, mayonnaise, cheese (crumbling any large chunks into smaller chunks using your fingers), chili powder, garlic powder, cumin, and kosher salt in small bowl.
5. Place the corn on grill and cook until it begins to blacken, then turn. Cook about 12 to 15 minutes total, until blackened on all sides.
6. Place the corn back on the baking sheet and use a spoon to coat it with the cheese mixture.
7. Garnish with a squeeze of lime and torn cilantro leaves.
8. Serve immediately, using the tied husks as a handle for easy eating.