

RECIPE

Elote — Mexican Street Corn

The Spanish translation for *elote* is corn. When visiting Mexico City I love going to its historic center to get grilled sweet corn from street vendors. It's a fantastic appetizer or a side dish for a summer BBQ.



INGREDIENTS

- 4 ears of sweet corn, shucked (get the sweetest and best corn possible!)
- Skewers (2 per ear of corn)
- ¼ cup mayonnaise
- ¾ cup Cotija cheese (½ cup either get cotija cheese in a piece and then crumble it finely or get it crumbled in a bag use the remaining cheese to sprinkle on when serving it)
- 1 teaspoon garlic finely chopped
- 1-2 teaspoon(s) Tajin (You can make your own, see recipe below)
- 1 lime, cut into wedges



PREPARATION

- Mix cheese and garlic in a bag make sure the cheese is crumbled into small pieces.
- **GRILLING:** Place on hot grill turning the corn until it's evenly charred on all sides, about 8 minutes. **BOILING:** Put cobs into water (I add some salt to the water) and bring to a boil. Remove corn when the water comes to roaring boil.
- Brush on mayonnaise.
- Roll the cobs in crumbled cotija cheese mixture.
- Sprinkle with Tajin Seasoning and extra cheese.
- Serve hot with a lime wedge and enjoy!

RAE'S HOMEMADE TAJIN SEASONING:

- Garlic powder
- Chili powder
- Cayenne powder
- Paprika powder
- Pinch of salt

(vary the amounts of ingredients to your taste)

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