

Grilled Mexican Street Corn (Elotes)

The classic Mexican street food of grilled corn with a creamy chili and lime-spiked sauce and cheese.

Yield: 4 servings

Prep and cook time: 30 minutes

Ingredients:

1/4 cup light mayonnaise

1/4 cup low-fat sour cream

1/2 cup finely crumbled cotija or feta cheese, plus more for serving

1/2 teaspoon chipotle chili powder, plus more for serving

1 medium clove garlic, finely minced (about 1 teaspoon)

1/4 cup finely chopped cilantro leaves and tender stems

4 ears shucked corn

1 lime, cut into wedges

Directions:

Using indirect cooking method with coals to one side, set grill up to cook

Alternatively, for gas grills, set half the burners of a gas grill to high heat. Set cooking grate in place, cover grill and allow to preheat for 5 minutes. Clean and oil the grilling grate.

In a bowl, combine mayonnaise, sour cream, cheese, chili powder, garlic, and cilantro. Stir well and set aside.

When grill is hot, place corn directly over hot side of grill and cook, rotating occasionally, until cooked through and charred in spots on all sides, about 8 minutes total.

Transfer corn to bowl with cheese mixture and use a large spoon to evenly coat corn on all sides with mixture. Sprinkle with extra cheese and chili powder and serve immediately with lime wedges.