

Mexican Street Corn

Ingredients:

4 ears	corn on the cob, shucked and rinsed
¼ cup	mayonnaise
¼ cup	sour cream
1 cup	cotija cheese, crumbled (or to taste)
	chili powder, to taste (we used Ancho Chile Pepper)
1	lime, cut into fourths

Directions:

1. Grill corn until all sides get a little brown (about 10-15 minutes).
2. Combine mayonnaise and sour cream.
3. Brush the cooked corn generously with the mayo/sour cream mixture.
4. Roll in crumbled cotija cheese - this is kind of a Mexican feta, you can sub for feta if you want.
5. Season with chili powder.
6. Squeeze fresh lime juice over the top, if you like.
7. I sprinkled mine with chopped fresh cilantro for presentation and because we love cilantro!! We all loved it and it was super easy!



Recipe credit: <https://www.favfamilyrecipes.com/grilled-nacho-libre-corn-on-cob/passionatepennypincher.com>