



## ELOTES (MEXICAN STREET CORN)

SUBMITTED BY: CAM CLEVIDENCE

### **Ingredients:**

- 1/3 cup mayonnaise
- 1 cup Cotija cheese
- 1 teaspoon chili powder
- 1 clove garlic
- 4 ears of local corn
- 1 lime

### **Instructions:**

Shuck corn and place on a preheated grill at medium-high heat. Keep the corn rotating throughout the process to give it a light char.

While the corn is on the grill, in a small pot, combine minced garlic and mayonnaise and heat on low-medium heat until the mixture is fluid then add juice from the lime. Stir consistently.

Crumble the cotija cheese using a fine grate, and combine the cheese and the chili powder in a mixing bowl. Add extra chili powder or cayenne pepper for those who like heat!

Once the corn is completely grilled, place it on a baking tray and coat all sides with the warm mayonnaise mixture (you can use a spoon and simply rotate the corn),

followed by sprinkling on a healthy coating of the cheese and chili powder mixture over the entirety of the corn.

Serve and enjoy!