

Mexican Grilled Corn

FOUR SERVINGS

INGREDIENTS

- 4 ears of sweet corn
- ¼ cup mayonnaise
- ¾ cup sour cream
- 2 tablespoons freshly chopped cilantro
- ½ cup freshly grated parmesan cheese
- 1 lime, cut in wedges for serving
- red chili powder, to taste

FIRST

Remove the husks and silk of the corn but leave the core attached at the end so you have something to hold on to. Mix the mayonnaise, sour cream and cilantro together.★ Grate the parmesan into another bowl.

NEXT

Grill the corn on a hot grill or cast iron griddle pan until slightly charred. Turn it so it gets cooked evenly on all sides. While the corn is still warm, brush with the mayonnaise mixture. Squeeze lime juice over corn and sprinkle with parmesan. Season with chili powder to taste.

★ J.NOELLE NOTES

This mixture also makes a great topping for fish tacos. In addition to the ingredients listed above, add some adobo sauce and/or minced chipotle pepper (to taste, depending on how spicy you want it) and the juice of one half or one whole lime to make the mixture more of a sauce consistency.

