

Mexican Street Corn

This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com.

Start-to-Finish: 5 minutes

Hands-on Time: 5 minutes

Makes enough for 6 ears of corn

Ingredients

- 6 ears of corn
- 1/4 cup mayonnaise
- 2 limes, quartered
- 1/2 cup Cotija cheese
- 2 tsp. chili powder
- Salt and freshly ground black pepper
- 1/4 cup cilantro, chopped

Instructions

1. Grill the corn. [Here](#) a few simple tips.
2. Spread a Tbsp. or so of mayonnaise over the cooked corn.
3. Squeeze a lime wedge over and sprinkle all sides with Cotija cheese, chili powder, salt, pepper and cilantro.

