

Mexican Street Corn

Ingredients

8 ears corn, shucked
1 tablespoon safflower oil
1/2 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
1/4 cup mayonnaise
1/2 cup sour cream
1 cup finely crumbled cotija cheese, divided
1/2 serrano pepper, finely minced (optional)
1/4 cup cilantro leaves, minced, plus more for garnish
2 teaspoons lime zest
1/4 teaspoon ground cayenne or chipotle pepper
2 tablespoons finely sliced chives
Favorite hot sauce (optional)
1 lime, cut into 8 wedges

Method

Preheat a grill to medium-high heat. On a sheet pan, toss the corn with oil then season with salt and pepper.

In a small bowl, stir together mayonnaise, sour cream, half of the cotija cheese, serrano (if using), cilantro, lime zest and cayenne.

Place the corn on the hottest part of the grill and cook, turning occasionally, until deep golden brown and charred in places, 8 to 10 minutes.

Remove the corn from the grill and immediately use a brush or spoon to liberally coat each ear of corn with the cheese mixture before transferring to a platter.

Garnish each cob with a sprinkle of the remaining cotija, cilantro and chives. Serve with hot sauce and lime wedges on the side to squeeze over the top.