**ELOTE CORN**

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*Serves: 6*

**INGREDIENTS**

* Vegetable oil for brushing
* 6 ears corn, shucked
* ¼ cup mayonnaise
* ¼ cup sour cream or Mexican crema
* 2 garlic cloves, minced
* ½ cup queso fresco or cojita cheese crumbles
* 1 teaspoon chili powder
* ½ teaspoon cayenne pepper
* ½ cup finely chopped cilantro
* kosher salt
* lime wedges

**INSTRUCTIONS**

1. In a small bowl combine mayonnaise, sour cream, and garlic. Mix until well combined, set aside. Spread cheese crumbles on a plate, set aside. In a small bowl combine chili powder, cayenne paper, and 1 teaspoon salt, set aside.
2. We will boil the corn, bring water to boil add corn in husk for 5 minutes.
3. Let it drain.
4. Cut off the stem end, and squeeze the corn out of the silk and husks.
5. Immediately brush the corn with mayonnaise mixture. Roll corn in cheese crumbles sprinkles with chili powder mixture and cilantro. Squeeze lime over corn and serve immediately.