

THE OTHER SIDE OF THE SPATULA

Living a Tasty Life with Donna DelCora

Grilled Mexican Street Corn (Elotes)

Elotes are ears of grilled and seasoned corn on a stick. It has become a favorite at my summer cookouts.

Ingredients:

8 ears of fresh corn, shucked
2 tablespoons vegetable oil
Kosher salt and ground black pepper, to taste
1 cup crumbled Cotija cheese, (separate into 2/3 cup & 1/3 cup)
1/2 cup mayonnaise
1/2 cup sour cream
1/2 cup cilantro leaves
2 teaspoons lime juice
1 teaspoon ancho chile powder
1 teaspoon garlic powder



Directions:

1. Light the grill. On a sheet pan, toss the corn with the oil and season with salt and pepper.
2. In a bowl, stir together 2/3 cup of the cheese with the mayo, sour cream, cilantro, lime juice, chili powder, and garlic powder. Combine.
3. Place the ears of corn on the hottest part of the grill, turn as needed until charred and cooked through, approximately 8-10 minutes.
4. Remove the corn from the grill and brush the corn generously with the cheese mixture and place on a serving dish. Garnish with the remaining 1/3 cup cheese and serve more cilantro, if desired.

Notes:

I serve the corn with "corn skewers" for ease. I have purchased heavy-duty wooden skewers soaked them in water, and placed into the thicker end of the cob before grilling.

This recipe works well as a casserole by grilling the corn, as per the instructions above, removing the charred corn from the cob and tossed with remaining ingredients.

For more of a dip, place the casserole in a hot 400-degree oven for 10 minutes, until bubbly.