

Grilled Mexican Street Corn

Serves 8

Ingredients

- 6 to 8 medium ears sweet corn, husks removed
- ½ cup Mexican sour cream
- ½ cup mayonnaise
- ½ cup minced cilantro
- 1 clove garlic, minced
- 1 teaspoon cumin
- ¼ teaspoon ground chipotle pepper, to taste
- 2 teaspoons lime zest, from one lime
- 2 tablespoon lime juice, from one lime
- ½ cup cotija cheese, crumbled
- Lime wedges, to serve

Instructions

Heat your grill, in a separate bowl whisk together the crema, mayonnaise, cilantro, garlic, chipotle pepper, lime zest, cumin, salt, pepper and lime juice. Set aside and rub on corn after corn comes off the grill.

Place the husked corn directly onto grill grates. Grill the corn for about 3 minutes, undisturbed, or until kernels begin to turn golden brown and look charred turnover and repeat. When all sides are browned, remove from the grill onto a plate. Sprinkle with Cojita Cheese once finished.

Part of the Chef Ro's Recipe Series

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