

# Grilled Mexican Street Corn

## Ingredients (not very specific – what street food is?)

Fresh Corn on the Cob (1-2 per person)

Unsalted butter

Kosher Salt

Fresh ground black pepper

Mayonnaise (Dukes! – I am from the South!)

Cotija cheese

Lime(s)

## Directions:

1. Shuck the corn – I like to leave a couple of inches of the “stem” to use as a handle.
2. Liberally smear each cob with unsalted butter (I used too much and had flaming issues the first time I grilled it). Salt and pepper each ear all around to taste.
3. Grill on a hot grill, turning until you have a nice char all around.
4. Brush each ear all around with mayonnaise (this is where the “stem” handle is nice to have)
5. Grate the Cotija cheese over the corn, turning to get it all around as you grate the cheese
6. Drizzle each ear with freshly squeezed lime juice and enjoy!

**Note:** You can also bake it! Instead of putting it on the grill, bake for 20 minutes in a 400-degree oven in a 9x13 pan sealed with foil. Remove the foil and bake for another 20 minutes, shaking and rolling (or turning) the corn around every few minutes.

There are lots of variations to this recipe, this version was done from memory after watching an episode of The Chef Show on Netflix.