

# MEXICAN STREET CORN

Recipe adapted from House of Yumm

- 4 corn cobs (husks and silk removed)
- ¼ cup Mexican Crema
- ¼ cup mayonnaise
- Juice of ½ a lime
- ¼ tsp garlic powder
- ¼ tsp onion powder
- 1/8 tsp ground chili powder
- 1/8 tsp salt
- Toppings: cotija cheese, parmesan cheese, bacon, cilantro, Tajin, hot sauce, lime juice, crushed Hot Cheetos

1. Remove husks and silk from corn, if needed. If cooking corn on the grill, preheat grill to medium, cook for about three minutes and continue to turn the cob, until all sides are cooked. If cooking in a skillet, preheat skillet over medium heat, add a bit of olive oil and cook the corn for about three minutes on all sides until all are cooked.
2. Add Mexican Crema, mayonnaise, garlic powder, onion powder, chili powder, salt and lime juice into a small bowl. Stir together.
3. Remove corn from the grill or skillet. Spread the sauce onto the entire corn cob.
4. Add toppings to the corn.

# ESQUITES

1. Remove husks and silk from corn and remove from the cob (can also use canned corn or frozen corn). Melt butter in a large skillet and add the corn, salt, garlic powder, onion powder and cook for about 6 – 8 minutes or until the corn has softened.
2. Remove the corn from the heat and add the mayonnaise and Mexican Crema.
3. Serve in cups or bowls and add toppings.

