

Street Corn



Serves: 6 servings

INGREDIENTS

- ¼ C Ole' Crema
- ¼ C mayonnaise
- ½ tsp. onion powder
- ½ tsp. garlic powder
- Juice of one lime
- 6 ears of corn, silk removed, husk on, soaked in water 1 hour
- 1 tsp. chili powder or smoked paprika
- ½ C Verole Cotija Cheese
- ¼ C. cilantro, fresh, chopped

DIRECTIONS

- Preheat oven to 400 degrees, or prepare grill.
- In a small bowl, combine Crema, mayonnaise, onion powder, garlic powder and lime juice. Set aside.
- Place cornhusks directly on oven or grill rack and roast until corn is soft.
- Peel down husks, tie together with twine and spread with Crema mixture.
- Sprinkle with Cotija cheese, chili powder and cilantro.
- Serve immediately.