



Grilled Mexican Street Corn

INGREDIENTS *(Makes 8-10 servings)*

6 ears of Corn
½ cup Mayonnaise
½ cup Mexican Crema or Sour Cream
1/2 cup Cilantro, minced
1 Garlic Clove, minced
1 Lime, zested
1 teaspoon Hot Sauce
1 cup Cotija Cheese or Feta Cheese, crumbled
Lime Wedges, to garnish

PREPARATION

- Preheat the Big Green Egg to 350°F direct heat.
- In a large mixing bowl, combine mayonnaise, crema or sour cream, cilantro, garlic, lime zest, and hot sauce. Taste for seasoning and leave at room temperature.
- Cut each ear of corn into 3 equal pieces and place on the BGE. Cook the corn until it begins to develop color, approx. 4 minutes. Rotate the corn to develop even cooking on all sides, approx. 4-5 additional minutes. Remove from the grill.
- To assemble: Drizzle each piece of corn with the sauce and garnish with cheese. Serve with lime wedges and more hot sauce to taste!