

Grilled Mexican Street Corn

This is the best method of dressing up simple ears of corn. Choose to grill or steam your corn in a pot of water. Real Fresh Food in a Flash. Slather on the mayo mixture, sprinkle with cotija or parmesan and lime juice and you have a meal.

6 ears	corn, husks and silk removed	¼ teaspoon	kosher salt
¼ cup	mayonnaise	1 pinch	chili powder
3 Tablespoons	Greek yogurt	1	lime, cut in wedges
¼ teaspoon	cumin	½ cup	cotija or parmesan cheese, grated

- 1 Get your shucked ears of corn on a medium hot barbecue. Rotate ears until grill marks show.
- 2 While corn is cooking, in a small bowl, combine mayonnaise, Greek yogurt, cumin and salt and set aside.
- 3 When corn is cooked, remove from barbecue to a platter. Slather mayo mixture onto ears of corn with a rubber spatula. (This is the glue for the cheese.) Dust ears with grated parmesan and sprinkle chili powder over it all. Serve with lime wedges. Have guests squeeze their lime wedge over the corn and devour.

Servings: 6

Preparation Time: 5 minutes

Cooking Time: 5 minutes

Total Time: 10 minutes

Nutrition Facts

Nutrition (per serving): 204 calories, 65 calories from fat, 7.5g total fat, 10.3mg cholesterol, 303mg sodium, 426.5mg potassium, 31.1g carbohydrates, 3.9g fiber, 6g sugar, 8.4g protein.

Source

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Source: Cafe Habana via ShockinglyDelicious.com

