

Mexican Street Corn



-4 ears corn, shucked

-1/4 cup mayonnaise

-1/4 cup sour cream

-1/2 cup finely crumbled Cotija or feta cheese, plus more for serving

-1/2 tsp chili powder

-1 medium garlic clove, finely minced

-1/4 cup finely chopped cilantro

-1 lime, cut into wedges

Set gas grill to high heat. Cover grill and allow to preheat for 5 minutes. Oil your grill's grate to prevent sticking. Combine mayonnaise, sour cream, cheese, chili powder, garlic and cilantro in a large bowl. Stir until well mixed and set aside. When grill is hot, place corn directly over hot side of grill and cook, rotating occasionally, until cooked through and charred in spots on all sides, about 8 minutes total. Transfer corn to bowl with cheese mixture and use a large spoon to evenly coat corn on all sides with mixture. Sprinkle with extra cheese and chili powder. Serve immediately with lime wedges.