

Mexican Street Corn with Not Just Crema



SIZE

For 8

PREPARATION

20 min

DIFFICULTY

Level 1

Level 2



Ingredients

1/2 cup sour cream

1/2 cup mayonnaise

1 jar not just pasta sauce, blended

1 Tbsp your favorite hot sauce (optional)

2 limes

8 cobs of corn (shucked)

EVOO or melted butter

kosher salt and ground black pepper

3/4 cup cotija cheese, crumbled

ancho chili powder & cilantro leave to garnish

Process

1

Combine the sour cream, mayo, blended not just pasta sauce, 1 tablespoon hot sauce (if using), and the juice of 1 half lime. Mix well until combined.

2

Brush the corn with evoo or melted butter on all sides and season with salt and pepper.

3

For a gas grill, heat the grill on high, covered for 10 minutes. Reduce to medium, add the corn and cover. Cook for about 7-10 minutes, turning occasionally until charred on all sides. Remove the corn and place on a platter, drizzle liberally with the crema and garnish with the cotija cheese, ancho chili powder, cilantro, and remaining lime cut into wedges.