

## 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.**