**EloTE**
(Mexican Street Corn)

Recipe adapted from Cookie and Kate

**Total Cook Time:** 30 minutes | **Servings:** 4

**INGREDIENTS:**
- 4 ears of grilled corn on the cob
- ¼ cup sour cream or plain Greek yogurt
- 1 ½ teaspoons lime juice
- ½ teaspoon chili powder, plus more for sprinkling*
- Pinch of cayenne pepper (optional, for extra heat)
- ¼ teaspoon kosher salt or a pinch of fine salt
- 2 ounces (about ½ cup) finely grated Cotija cheese (can substitute with crumbled feta or grated parmesan)
- 2 tablespoons cilantro, finely chopped

**EQUIPMENT:**
- Knife
- Cutting board
- Serving platter
- 2 small bowls
- Mixing spoon
- Grill or grill pan
- Plate for dressing corn
- Basting brush

*Can substitute with any variety of chili powder: chipotle, ancho, guajillo or Tajin (a Mexican blend of chili powder and lime), as an alternative to basic chili powder.

**DIRECTIONS (Topping):**
1. Prepare the chili-sour cream/yogurt sauce and Cotija-cilantro blend. In a small bowl, combine the sour cream/yogurt, lime juice, chili powder, optional cayenne, and salt. Stir until combined.
2. In a separate bowl, mix together the cheese and cilantro.
3. Set both bowls aside.

**DIRECTIONS (Corn):**
1. Grill your ears of corn (see link above for tips on preparing corn).
2. Brush the chili-sour cream/yogurt mixture all over each ear of grilled corn.
3. Over a plate, sprinkle the Cotija mixture liberally all over, turning the corn as necessary (it’s OK if it’s messy!)
4. Place the finished cob on a separate serving plate. Repeat for the remaining corn, using the cheese in the bowl and the excess on the plate as needed.
5. Sprinkle a pinch or 2 of additional chili powder lightly over the corn. Serve warm.