

Grilled Mexican Street Corn



Recipe by Amber

Penney Farms Princess

INGREDIENTS

4 medium ears corn on the cob
*silks & husks removed or braided
½ cup Mexican crema
¼ cup mayonnaise
1 clove garlic, grated
¼ tsp chili lime seasoning

zest of 1 lime
1 tbsp lime juice
salt to taste
½ cup cilantro leaves
½ cup queso fresco

INSTRUCTIONS

Heat a grill to 400 degrees.

While the grill heats, make the sauce. In a bowl, mix the crema, mayo, grated garlic, chili lime seasoning, lime zest, lime juice, and salt. Set aside.

Grill the corn for about 3 minutes on each side or until slightly charred. Remove the corn from the grill and place it on a plate.

Brush a liberal amount of the sauce on the corn. Then, top with queso fresco and cilantro leaves.

Serve with lime wedges.