

## MEXICAN STREET CORN

4 EARS FRESH CORN (SHUCK, REMOVE SILKS, DRY)  
4 TBSP. ROOM TEMP. BUTTER  
2 TBSP. MEXICAN CREMA, OR SOUR CREAM  
2 TBSP. MAYONNAISE  
FRESH GRATED COTIJA CHEESE  
OR A CRUMBLED MEXICAN CHEESE  
GROUND CHIPOTLE PEPPER  
LIME  
CHOPPED CILANTRO FOR GARNISH (OPTIONAL)

Wash corn, remove silks and dry well. Rub 1 tbsp. butter on each piece of corn. Grill for 4-6 minutes over hot coals. Remove from grill.

In a small bowl mix the cream and mayo together well. Spread on each ear of corn.

Grate fresh cheese onto each piece of corn. Sprinkle with pepper to taste.

Squeeze lime juice on each piece of corn. Garnish with cilantro if desired.