

Sides/Elote

- A: 6 ears corn
B: 1/3C mayonnaise
2T sour cream
C: 1/3C cotija cheese, grated (feta OK as alternate)
4t chili powder, combination of ancho, chipotle, and
cayenne
1/4C cilantro, chopped
D: 1 lime, cut into wedges
1. Husk (A), removing outer husk and drawing inner husk back, tying to make a nice handle.
 2. Grill over low heat until done, then move to high grill heat and char slightly.
 3. Combine (B) in bowl. Brush onto ears of corn, dress with (C), and serve with (D).
- Servings: 6

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From the kitchen of David and Jennifer Deaven