
Mexican-Style Street Corn with Cotija Cheese

From a Phillis Carey cooking class, 8/2014



Servings: 4

1. You may grill the corn on an outdoor barbecue or on a stovetop grill pan. Heat grill to medium-high. Grill corn until it's lightly charred all over and heated through, about 20 minutes, turning the corn often so it doesn't burn.
2. While the corn is grilling, in a small bowl combine the chili powder, cumin, oregano, garlic powder.
3. When the corn is ready (and still hot), brush each one with the mayonnaise, with a light covering over all sides. Sprinkle the spices all over the corn, then roll each in the crumbled cheese then sprinkle with chopped cilantro. Serve with lime wedges to drizzle over each one.

- 4 large ears of corn, husked
- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1 teaspoon garlic powder, don't use "granulated" powdered garlic (too strong)
- 1/4 cup mayonnaise
- 1 cup Cotija cheese, crumbled
- 2 tablespoons cilantro, minced
- 1 whole lime, cut in wedges

Per Serving (excluding unknown items): 192 Calories; 13g Fat (54.8% calories from fat); 4g Protein; 21g Carbohydrate; 3g Dietary Fiber; 5mg Cholesterol; 106mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 1 Fat.

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>