

Mexican Street Corn



INGREDIENTS:

2 tbsp melted butter
4 tbsp sour cream
1/3 cup crumbled cotija cheese
2 cloves garlic, crushed
2-3 tbsp fresh cilantro, chopped
1/2 tsp chili powder
1/2 tsp paprika
1 lime

INSTRUCTIONS:

1. In a bowl, mix together melted butter, sour cream, crushed garlic, cilantro, chili powder, and paprika. Set aside.
2. *Grilling:* Remove corn husks and place cobs on the grill over high heat, turning each cob regularly for 12 minutes or until they begin to char.

Baking: Preheat oven to 350 degrees and remove corn husks. Wrap each cob in aluminum foil and bake for 30-35 minutes or until tender.
3. Remove from heat and generously top each corn cob with seasoned dressing.
4. Sprinkle cotija cheese, lime juice, and a pinch of cilantro over the top.
5. Enjoy!

