



Grilled Mexican Corn, Xochimilco Style

Ingredients:

- 4 ears corn
- ½ Cup Mayonnaise, Hellman's or Hellman's Lite
- 1 Cup Queso Cotija or Parmesan
- 1 lime, juiced
- 1 TB. Chili Powder
- 2 limes cut into wedges, for garnish

Directions

Remove the husks of the corn but leave the core attached at the end so you have something to hold onto. Grill the corn on a hot grill or cast iron griddle pan until slightly charred. Grill over charcoals works best. Turn it so it gets cooked evenly all over. While the corn is still warm brush with mayonnaise mix. Squeeze lime juice over the corn and shower with Queso Cotija. Season with chili powder and serve with extra lime wedges.