Sides / Mexico

Elote Callejero (Mexican Street Corn)

Corn charred on a comal or grill, then slathered with mayonnaise, rolled in crumbled Cotija cheese, dusted with chili, and finished with fresh lime — Mexico's greatest street snack.

Time 25 min **Servings** 4

What you'll need.

- ☐ 100 parts Fresh corn on the cob (husks on or off)
- ☐ 12 parts Cotija cheese (finely crumbled)
- ☐ 8 parts Fresh lime (halved for squeezing)
- ☐ 1 parts Fine salt
- ☐ 15 parts Mayonnaise
- ☐ 2 parts Ancho chili powder (or piquin)
- ☐ 3 parts Fresh cilantro (roughly chopped)

Let's make it.

01 Peel the husks back but leave them attached as a handle, or shuck completely. Place the corn directly over a high flame on a gas burner, on a very hot dry comal, or on a hot grill. Turn every minute or so for 8-12 minutes total until the kernels develop deep charred spots across the entire cob — some kernels should be near-black while others remain golden.

02 While the corn is still steaming hot, use a spoon or brush to coat the entire surface with a generous, even layer of mayonnaise. Roll or press the coated cob into a plate of crumbled Cotija so the cheese adheres all around. Dust liberally with chili powder from above. Squeeze fresh lime over the entire cob. Scatter cilantro. Finish with a pinch of salt.

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Servings are an estimate; check quantities in the source recipe.
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