Sides / Mexico

Elotes

Charred whole ears of corn slathered in tangy Mexican crema, rolled in salty Cotija, dusted with chili powder, and hit with a squeeze of lime — every bite is simultaneously smoky, creamy, salty, acidic, and alive with heat.

Time 20 min **Servings** 4

What you'll need.

- [ ] 4 ears Fresh corn on the cob, husked
- [ ] 2 tbsp Mayonnaise
- [ ] 1 tsp Chili powder (ancho or guajillo-based)
- [ ] 4 sprigs Fresh cilantro, roughly chopped
- [ ] 4 tbsp Mexican crema
- [ ] 60 g Cotija cheese, finely crumbled
- [ ] 2 limes Lime, halved
- [ ] 0.5 tsp Fine salt

Let's make it.

01 Heat a grill or grill pan to high heat. Place husked corn directly on the grates over the hottest part of the fire. Turn the ears every 2 to 3 minutes, letting each section char before rotating. The total cooking time is 8 to 12 minutes. You want significant blackening on each kernel face, not just grill marks.

02 Stir together crema and mayonnaise in a small bowl until smooth. The combination is richer than either alone — the mayo adds body and cling, the crema adds tang. Season with a pinch of salt.

03 Working quickly while the corn is hot, brush or spoon the crema mixture generously over each ear, coating all sides. Immediately roll the coated ear through a plate of crumbled Cotija, pressing lightly so the cheese adheres. Dust liberally with chili powder. Squeeze lime over each ear just before serving. Finish with a scatter of cilantro.

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