

Elote

Elote, commonly called Mexican Street Corn, is grilled corn smothered in a creamy mayo sauce and topped with chili powder, cheese and lime. Serve it as a snack or side dish for summer BBQ's and potlucks.

Ingredients:

4 corn on the cobs

2 tbsp mayonnaise

2 tbsp soured cream

½ cup feta cheese, crumbled

1 small garlic clove, minced

Chilli powder to taste

Fresh chopped coriander to serve (optional)

Method:

1. Preheat the grill to 180c. Add the corn on the cobs and turn regularly until lightly charred in places, approx 10 mins.
2. Meanwhile, mix the soured cream, mayonnaise, feta, garlic & chilli powder into a sauce.
3. Remove the corn from the grill. Pour the sauce over the corn on the cobs and turn the cobs so that they are well coated in the sauce. Scatter some chopped coriander, and dust with some more chilli powder, if you like.