

Mexican Street Corn Side/Dip

Ingredients:

- 5 ears of corn (4 cups)
- 1 ½ tablespoon olive oil or butter
- 1 large clove garlic, minced
- 2 tablespoon sour cream
- 2 tablespoon mayo
- 1 lime – zest (about 2 tablespoon)
- 1 tsp chili powder
- ½ tsp smoked paprika
- ¼ tsp black pepper
- ¾ cup crushed cotija or feta cheese
- ¼ cup chopped cilantro



Instructions:

- Cut corn from cob.
- Heat medium skillet and add oil or butter. Cook corn, tossing until toasted and slightly brown (about 5 minutes).
- Add garlic and cook 30 seconds. Remove from heat.
- In bowl, combine sour cream and mayo, lime zest, chili powder, paprika and black pepper. Toss in corn and stir. Gently stir in cilantro.
(Optional: add a little salt and/or lime juice)

Serving Suggestions:

Serve warm or chill and serve cold. Pairs well with baquette, tortilla chips, crackers or can be served as a side dish.

If cold, may need to add an extra squeeze of lime before serving.