

Mexican Corn

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 20 minutes

Steaming the Corn

To prepare the corn, peel off the husk and remove the silk hairs.

Set up a steamer. Fill with one inch of water and place over medium-high heat.

Once the water is simmering, place the corn into the steaming basket and set over top of the steamer. Cover with a lid and steam until done, about 10 minutes or so.

Note: The corn can also be grilled, if desired.

Step 1: Steaming the Corn

- 4 fresh corn on the cob

Dressing the Corn

Once the corn has finished steaming and is tender, insert a wooden skewer through the core of each cob.

While still hot, use a pastry brush to coat each cob liberally with mayonnaise. Sprinkle with finely crumbled cotija and chili powder. Squeeze fresh lime juice over the top and serve immediately.

Step 2: Dressing the Corn

- 4 sturdy, wooden skewers
- 1/2 cup mayonnaise
- 1/2 cup cotija cheese (or parmesan)
- 1 tsp chili powder (or to taste)
- 1 fresh lime