

Mexican Grilled Corn

Oscar · 29/09/2024

**Prep Time**

25 mins

Difficult

Medium

Servings

8

Description

I consider Mexican grilled corn to be the greatest corn on the cob of all time. The way the subtly salted cotija cheese works with an ancholime mayonnaise along with that buttery smoky corn is a magnificent combination of flavors.

Ingredients

- - ½ cup mayonnaise - 1 lime
- juiced - 1 tablespoon ground ancho chile pepper - 1 teaspoon smoked paprika - 8 ears corn on the cob
- husked - ¼ cup butter
- melted
- or as needed - ½ cup freshly grated cotija cheese - 1 pinch salt
- or to taste - 1 lime
- sliced

Instructions

1. Preheat an outdoor grill for high heat and lightly oil the grate. Combine mayonnaise
2. lime juice
3. ancho chile powder
4. and smoked paprika in a bowl; whisk until smooth. Refrigerate until needed. Bring a large pot of salted water to a boil. Boil corn in salted water for 5 minutes. Drain the corn. Place ears of corn on hot grill and cook until the kernels begin to brown and caramelize
5. 2 to 3 minutes. Turn corn and continue to cook
6. turning ears after 1 to 2 minutes
7. until they are browned with slightly charred
8. caramelized spots. Generously brush corn with melted butter and ancho-lime mayonnaise until kernels are coated. Sprinkle ears with cotija cheese and salt. Garnish with slices of lime. Chef's Note I prefer to use a charcoal grill for the smoky taste. You can substitute Parmesan cheese for cotija cheese; feta will work in a pinch.