

## CORN ON THE COB WITH CHEESE AND LIME



These messy but irresistible ears of corn coated with cheese are a popular street snack in Mexico. For our recipe we used cotija, a crumbly, pungent, aged-curd cheese that can range in consistency from soft to very hard, depending on the brand. You can, however, substitute feta, which is more widely available.

This recipe can be prepared in 45 minutes or less

### — ingredients —

4 ears of corn in the husk 1/4 cup mayonnaise 1/8 teaspoon cayenne, or to taste 3/4 cup shredded cotija or feta

### — preparation —

Prepare grill.

Soak corn in husks in cold water 10 minutes. Drain corn and grill on a rack set 5 to 6 inches until husks are charred, about 10 minutes. Shuck corn and grill until kernels are browned in spots, about 10 minutes. While corn is grilling in a small bowl whisk together mayonnaise and cayenne, using the small teardrop-shaped holes on a four-sided grater grate cotija. Brush mayonnaise mixture onto hot corn and sprinkle with cotija. Serve corn on the cob with lime wedges.

Serves 2.

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