



## Grilled Mexican Street Corn (Elote)

**PREP TIME:** 20 minutes    **COOK TIME:** 10 minutes    **TOTAL TIME:** 30 minutes

**Difficulty:** Easy

**SERVINGS:** 6 servings



Grilled fresh corn on the cob, smothered in a tangy lime mayonnaise, then rolled in crumbled Cotija cheese and sprinkled with chile & lime powder, a squeeze of lime juice and garnished with fresh cilantro.

BY [ERICA GAMBOA](#)

### Ingredients

- 6 ears of white corn, washed and cleaned. Leaving the corn husk on is optional but makes for a nice presentation.

- 1 tbsp olive oil
- 1/4 cup unsalted butter, room temperature
- 1/2 cup mayonnaise, I use Mexican Mayonnaise made with lime juice, McCormick Mayonesa
- 1 1/2 cups Mexican Cotija Cheese, crumbled
- 1 tbsp Chile & Lime powder, Tajin
- 1/4 cup fresh cilantro, washed, stems removed and chopped
- 3 limes, cut into wedges for serving

## Directions

### Preheating the Grill & Prepping the Corn

- 1 Preheat gas grill to 400 degrees or light charcoal and wait until the flame is at medium, not high heat.
- 2 Take the corn and pull the husk back all the way to the edge of the corn cob, rinse the corn and remove the silk completely to avoid burning it on the grill. Make sure the husk is pulled all the way back to the end of the cob so the husks are not directly touching the grill while cooking.
- 3 Using a BBQ brush, brush corn with olive oil and set aside on a tray.

### Prep for Toppings

- 1 Slice limes into wedges and set aside.
- 2 Place washed, stems removed and chopped cilantro in a small bowl and set aside.
- 3 Place crumbled Cotija cheese in a shallow baking dish or tray and set aside.
- 4 Make sure butter is spreadable and at room temperature and set aside.
- 5 Measure out the 1 1/2 cups of mayonnaise into a medium sized bowl and set aside.

### Grilling the corn

- 1 Once the grill is ready, place the corn kernel side only on the grill and turn every 2 minutes until corn is evenly grilled and slightly charred but not burned. This should take about 10 minutes max. (Do not walk away from the corn once you start to grill it, it can burn quickly.)
- 2 Place the corn on a serving dish once it is done.

### Assembling the Grilled Mexican Street Corn

- 1 Using a brush or pastry knife, take the butter and spread over the warm corn until completely coated, do the same with the mayonnaise.
- 2 Roll the corn in Cotija cheese until completely well coated on all sides.
- 3 Sprinkle with Chile & Lime powder to your liking.
- 4 Squeeze lime juice all over the corn evenly or to your liking.
- 5 Season with salt & pepper to taste, if needed.
- 6 Garnish with fresh cilantro and serve with lemon wedges.
- 7 Place on a tray or serve individually.

## Tips

This corn is a great side dish or appetizer to serve before dinner and also as a snack or treat. Summer time is the perfect opportunity to try this recipe, a quick snack before grilling up your dinner that can keep a hungry crowd under control.

It is also nice to make Grilled Mexican Street Corn for a gathering. Grill up a bunch of corn and set up an Elote Bar and let everyone pick their favorite topping. It's fun, easy and delicious. Make this grilled Mexican street corn a family favorite. It's a must have this summer.

## Changes and Alternatives

### Cheese

The cheese is one of the essential ingredients in this recipe. Cotija cheese is used because it has a nutty, sharp and salty bite. It crumbles well and evenly and perfectly coats the corn. My favorite brand is Los Alto's. If you cannot find Cotija cheese in your supermarket you can substitute it with a dry, sharp cheese like grated Parmesan, Asiago and Romano. Feta cheese is dry but it crumbles well and has the perfect tang and sharpness and makes a great substitute.

### Mayo

If you're looking for a lighter creamy topping for this dish and do not want to use Mayonnaise, Mexican Crema is a great choice. It's essentially sour cream, a bit thinner in consistency and has a slightly salty bite unlike regular sour cream. You can also omit the Crema and mayo all together and brush the warm corn with butter.

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## Nutrition

Servings: 6

Nutrition Facts	
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Amount per serving	
<b>Calories</b>	<b>547</b>
	% Daily Value*
<b>Total Fat</b> 41.1g	53%
Saturated Fat 17.5g	87%
<b>Cholesterol</b> 87mg	29%
<b>Sodium</b> 1584mg	69%
<b>Total Carbohydrate</b> 31.9g	12%
Dietary Fiber 5.1g	18%
Total Sugars 5.2g	
<b>Protein</b> 18.9g	
Vitamin D 5mcg	27%
Calcium 417mg	32%
Iron 1mg	5%
Potassium 426mg	9%

\*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. 2,000 calorie a day is used for general nutrition advice.