

MEXICAN STYLE-GRILLED CORN

COOKEE'S TOOL KIT

Grill
Cutting Board
Chef's Knife
Tongs
2 small sized bowls
Dinner knife



Ingredients

4 ears of corn	1 lime, juiced
2 tablespoons cup mayonnaise	Red chili powder, to taste
1/2 cup sour cream	2 limes cut into wedges
1/4 cup freshly chopped cilantro leaves	1/4 cup parmesan or Mexican cheese

Directions

1. Pull the husks of the corn back towards the stem side of the cob leaving the core attached at the end so that you have something to hold onto.
2. Remove the silt strings.
3. Grill the corn on a hot grill or cast iron griddle pan until slightly charred. Turn corn so that it cooks evenly all over.
4. While grilling, mix the mayonnaise, sour cream and cilantro together. In another bowl grate or crumble the cheese.
5. While the corn is still warm, slather the mayonnaise mix.
6. Squeeze lime juice over the corn and sprinkle with Parmesan or Mexican cheese that crumbles and season with chili powder.
7. Cut the corn into 2-4 inch thick pieces.



Serves 4

Preparation Time: 20 minutes