

## RECIPES

### Mexican Grilled Corn

This Mexican street-food favorite makes a delicious snack or side dish!

#### Ingredients

2 tablespoons vegetable oil  
2 cloves garlic, minced or put through a garlic press  
½ cup mayonnaise  
2 teaspoons pure chile powder from *ancho* chiles  
1 teaspoon garlic powder  
1/4 teaspoon ground cumin  
Freshly ground black pepper  
Grated *cotija* cheese (optional)  
Limes

#### Directions

**1. Prepare the garlic oil and grill the corn.** Heat the oil over low heat, add the garlic and continue heating until the garlic is soft but not browned. Brush the corn all over with the oil and garlic mixture and grill it on all sides over medium to medium-high heat until the corn is tender and well browned, about 6 - 10 minutes.

**2. Prepare the flavoring paste and finish the corn.** While the corn is grilling, mix together the mayonnaise, chile powder, garlic powder, cumin, and pepper. When the corn is done, brush the mayonnaise mixture all over it and, if using it, dust it with the cheese and serve with the limes.