

Oven Roasted Spicy Elote

Prep time: 10 min

Cook time: 35 min

Ingredients

4 ears of corn on the cob

(to prepare, remove the silks but leave the husks on, and pull them back over the clean corn to prevent the corn from drying out in the oven)

1/2 cup Mexican Crema – you can substitute sour cream for this if necessary

2 tablespoons of mayonnaise

1/2 cup finely crumbled Cotija cheese

1 tablespoon paprika

1 teaspoon cumin

1 teaspoon cayenne powder (but reduce this to fit your spice preference)

1 handful chopped cilantro

A big pinch of salt

A stick of butter

4 lime wedges

Directions

1. Preheat the oven to 350°F.
2. Place each cob directly on the rack of your oven for roughly 30-35 minutes. Be sure to check around 25 to make sure they husks haven't pulled back. The corn is done when you can poke a kernel with a fork and it bursts, soft enough you'd be happy to bite it.
3. While the corn is roasting, combine the crema, mayonnaise, and chopped cilantro in a small bowl.
4. In another small bowl, combine the cumin, paprika, and cayenne pepper.
5. When the corn is ready, let it cool for a few minutes. Then, peel back the husks leaving the core so that the cob is easy to hold on to.
6. Lather up each cob with butter first, like you might normally.
7. Then, use a spoon to slather the crema mixture all around the corn.
8. Generously sprinkle the crumbled cotija all around each ear of corn, then do the same with the dry spice mixture.
9. Finally, add a dash of salt to each cob and serve with a lime wedge.

Cooling Cilantro Lime Elote in a Bowl

Prep time: 10 minutes

Cooking time: ZERO

Serves: four to six

Ingredients

2 cups frozen sweet corn

2/3 cup Mexican Crema – you can substitute sour cream for this if necessary

1 cup crumbled Cotija cheese

1 teaspoon paprika

1/4 teaspoon cumin

1 handful chopped cilantro

1 teaspoon salt

1 tablespoon butter

1 lime wedge or about 2 teaspoons lime juice

Directions

1. Heat up the frozen corn until it's warm. You can either put it in a pot on the stove or use the microwave in a pinch. Add the corn and butter, and heat the corn until it's comfortably warm, but not too hot.
2. Put the corn in a mixing bowl.
3. Add the crema, salt, and the cotija and mix.
4. Add the paprika and the cilantro and mix.
5. Slowly add the lime until you get the flavor and consistency you want. It should not be too watery, and you want the lime to balance with the salt.
6. Serve with lime and salt.
7. If you prefer to serve a hot dish, you can put a layer of cotija on top of the mixture and then heat it in the microwave for a minute, but the crema, cilantro, and lime are refreshing on a hot summer day when served cool.