

## **Mexican-style Grilled Corn**

### **Ingredients:**

- 4 ears of fresh corn
- 1/4 cup mayonnaise
- 1/4 cup sour cream
- 1/2 cup crumbled cotija cheese
- 1 teaspoon chili powder
- 1/4 teaspoon smoked paprika
- 1 lime, cut into wedges

### **Instructions:**

1. Peel back the husks from the corn, but leave them attached at the base.
2. Remove the silk from the corn and discard.
3. In a small bowl, mix together the mayonnaise and sour cream.
4. Grill the corn over medium heat for about 15-20 minutes, turning occasionally, until the corn is tender and lightly charred.
5. Spread the mayonnaise mixture over each ear of corn.
6. Sprinkle the cotija cheese, chili powder, and smoked paprika over the mayonnaise mixture.
7. Squeeze lime juice over each ear of corn and serve immediately.