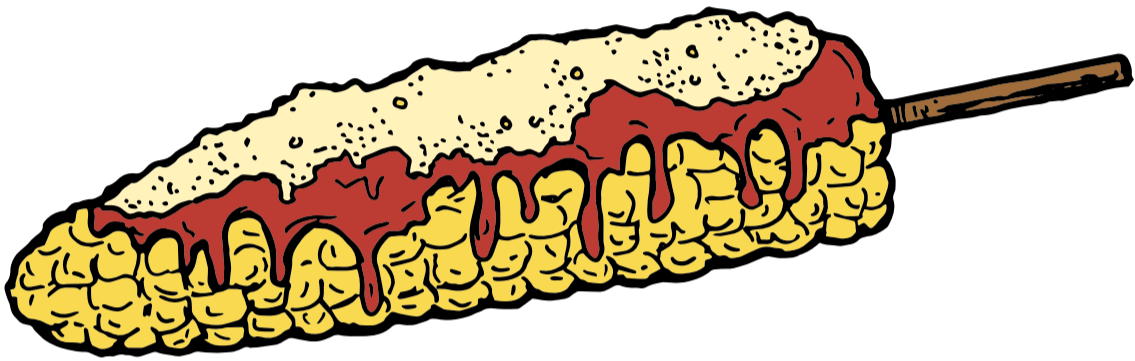


Elote

(Janell)



Ingredients:

- 4 ears of corn
- 1/4 cup mayonnaise
- 1/2 cup cotija cheese
- 1 lime, quartered
- Hot sauce (such as Valentina or Tapatio)
- Chili powder (such as Tajin or ancho chile)
- Wooden sticks (for taffy apple, corn dogs, etc)

Directions:

- Bring a large pot of water to a boil. Shuck the corn, remove the silk and stalk. Add corn to water, cover and cook for 5 minutes, then remove.
- When corn is cool enough to touch but still warm, insert wooden stick into core as a handle.
- Brush corn with 1 tbsp of mayonnaise, sprinkle with 2 tbsp cheese and squeeze of lime wedge. Add hot sauce and chili powder to taste.
- Repeat with remaining ears of corn and serve.