

Grilled Mexican Corn with Cream

This recipe has been passed on for many generations.

INGREDIENTS

- 4 corn Ears, halved
- 1/3 c mayonnaise
- 1 1/3 c Mexican cream*
- 1/4 c fresh cilantro, chopped
- 1 c fresh Mexican hard cheese, grated **
- 3 limes juiced
 - Chipotle chili powder
 - salt & pepper to taste
 - twist of lime for garnish



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DIRECTIONS

- 1: Clean the corn by removing the husks & cutting in 1/2.
- 2: Insert a fireproof corn holder at the end of each ear of corn.
- 3: Grill corn on outside grill being sure to turn corn so it will roast evenly to slightly charred.
- 4: In a bowl mix mayonnaise, cream & cilantro together.
- 5: Take corn off of grill & set on serving platter. While corn is still warm, squeeze lime juice over it, slather with cream mix, shower with Mexican cheese, and season with chipotle chili, salt & pepper. Garnish with a twist of lime peel.

Tip: You may also use a skewer instead of fireproof corn holders.
Try grilling the corn on a hot cast iron griddle pan.

Substitutions:

- * Mexican cream with sour cream.
- ** Fresh Mexican Hard Cheese with Fresh Parmesan/
Romano cheese, grated

MAKE SURE TO SIP ON SOME GOOD 100% AGAVE TEQUILA REPOSADO WHILE COOKING.



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in half along the dotted line. Your recipe card is
ready for use.