

Mexican Street Corn (Torchy's Copycat)

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Servings: 6 SERVINGS Prep Time: 10 MINUTES

Ingredients

- 6 ears fresh corn on the cob, husked
- Vegetable oil
- 2-3 tablespoons mayonnaise
- 2-3 tablespoons sour cream
- 1 tablespoon lime juice
- 1 teaspoon chili powder
- Dash of cayenne pepper
- Salt and pepper, to taste
- 1/4 cup crumbled queso fresco
- 1/4 cup chopped fresh cilantro



Steps

1. Preheat grill for high heat. Brush corn with vegetable oil. Grill corn, turning every 2-3 minutes, until slightly charred on all sides. Cool and cut corn kernels off cob.
2. In a medium bowl, combine corn kernels, mayonnaise, sour cream, lime juice, chili powder and cayenne. Garnish with queso fresco and chopped cilantro.