

# Mexican Street Corn (Elote-Style) •

## Ingredients

Sweet corn . . . . .	2 (15 oz.) cans	Fresh cilantro, chopped . . . . .	$\frac{1}{4}$ cup
Vegetable oil . . . . .	2 Tbsp.	Queso fresco, crumbled . . . . .	3 Tbsp.
Mexican spice mix . . . . .	1 Tbsp.		
Mayonnaise . . . . .	2 Tbsp.		
Fresh lime . . . . .	$\frac{1}{2}$		

## Directions

Drain **corn**; set aside in *Medium Bowl #1* — Chop **cilantro**; set aside in *Small Bowl #1* — Crumble **queso fresco**; set aside in *Small Bowl #2* — Juice  $\frac{1}{2}$  **lime**; set aside in *Small Bowl #3*

1. Heat 2 Tbsp. **vegetable oil** in a large skillet over medium-high heat until shimmering.
2. Add drained **corn** (*Medium Bowl #1*) in a single layer. Cook undisturbed for *3-4 minutes* until kernels develop golden-brown caramelization.
3. Stir **corn** and continue cooking *2-3 minutes*, allowing additional browning and caramelization.
4. Sprinkle 1 Tbsp. **Mexican spice mix** over **corn** and stir constantly for *30 seconds* until fragrant and evenly distributed.
5. Remove skillet from heat. Add **lime juice** (*Small Bowl #3*) over **corn**, then add 2 Tbsp. **mayonnaise**, stirring until kernels are evenly coated.
6. Fold in chopped **cilantro** ( $\frac{1}{4}$  cup, *Small Bowl #1*) and crumbled **queso fresco** (3 Tbsp., *Small Bowl #2*), gently mixing until **cilantro** wilts and cheese begins to soften and melt into the mixture.
7. Transfer to serving bowl and serve immediately while warm.

*Serves 4-6 as a side dish*

## Equipment Required

- Large skillet or sauté pan (12-inch recommended)
- Serving bowl (medium size)
- Measuring spoons and cups
- Sharp knife for chopping cilantro
- Cutting board
- Can opener
- Colander for draining corn
- Wooden spoon or spatula for stirring

## Mise en Place

- Drain **corn** thoroughly in colander
- Chop **cilantro** into small pieces
- Crumble **queso fresco** by hand or with fork
- Cut **lime** in half and juice one half
- Measure all ingredients before heating pan

## Ingredient Tips

- Fire-roasted **corn** varieties add extra smoky depth
- **Mexican spice mix** should contain chili powder, cumin, and paprika at minimum
- Fresh **lime** juice is essential - bottled juice lacks brightness
- **Queso fresco** can be substituted with cotija or mild feta
- Full-fat **mayonnaise** provides best texture and richness

## Preparation Tips

- Don't move **corn** too early - caramelization requires direct contact
- **Spice mix** should sizzle when added - this blooms the aromatics
- Remove from heat before adding **lime** and **mayo** to prevent breaking
- Fold **cilantro** and **cheese** gently to maintain texture
- Serve immediately for best flavor and temperature contrast

## Make Ahead & Storage

- Best served fresh and hot from the pan
- Can be reheated gently in skillet over low heat
- Leftovers keep 2 days refrigerated
- Add fresh **cilantro** and **lime** when reheating
- May need additional **mayonnaise** if mixture seems dry

## Serving Suggestions

- Excellent alongside grilled meats or fish
- Perfect for taco nights and Mexican-themed meals
- Serve with additional **lime** wedges and hot sauce
- Can be served as appetizer with tortilla chips
- Pairs well with cold Mexican beer or agua fresca
- Garnish with extra **queso fresco** if desired