

Mexican Style Corn



On the streets of Santa Maria, California, street vendors (think an ice cream man with a 'trash can' full of hot corn on the cob instead of ice cream) roam the sidewalks selling corn on the cob for a dollar an ear! They slide a wooden skewer in one end for you to hold the corn. We crave it often and it's become a regular on our Saturday grill nights! Give it a try. You'll be surprised!

Prep: 15 mins

Cook: 20 mins

Total: 35 mins

Servings: 4

Yield: 4 servings



Ingredients

4 ears corn on the cob, husks and silk removed

¼ cup mayonnaise (such as Hellmann's®/Best Foods®), or to taste - divided

¼ cup margarine in a squeezable container, or to taste - divided

¼ cup grated Parmesan cheese, or to taste - divided

1 teaspoon chili powder, or to taste - divided

Directions

Step 1

Bring a large pot of water to a boil and gently place ears of corn into the boiling water. Reduce heat to low and simmer until corn is very tender, 20 to 25 minutes.

Step 2

Remove an ear of corn with tongs and spread about 1 tablespoon of mayonnaise all over the kernels. Squeeze about 1 tablespoon of margarine over the ear of corn in a zig-zag line, turning the ear as you squeeze. Generously sprinkle Parmesan cheese over the ear and dust with chili powder. Repeat with remaining ears of corn.

Cook's Note:

For a less adventurous taste, pour lime juice in plate, roll corn in lime juice, and sprinkle with salt and chili powder to taste. Either way is incredible and until recently I ate it with just the lime juice, chili powder, and salt since I don't care for mayo. Boy, was I missing out! Traditionally they have bottles of concentrated lime juice they add a spray bottle top to, and spritz the corn instead of rolling it in the juice. I don't go through lime juice to buy it by the bottle, so I stick to the fresh lime.

Nutrition Facts

Per Serving: 300 calories; protein 5.2g; carbohydrates 18.2g; fat 24.7g; cholesterol 9.6mg; sodium 306.2mg.