

# Mexican Street Corn

## Ingredients

12 ears corn on the cob, shucked  
1/2 cup mayo  
3 tsp. Trader Joe's Chile Lime Seasoning OR juice of 3 limes + 1-1/2 tsp. chili powder + 1-1/4 tsp. Kosher salt  
1/3 cup chopped cilantro leaves  
1/3 cup grated Romano or Parmesan cheese  
Lime wedges

## Preparation

Soak shucked ears of corn in water for 15 minutes. Wrap each ear of corn in foil. Roast at 400 for 25 minutes, until kernels are tender. Remove from foil and allow to cool. To easily remove cooked kernels, place corn cob vertically in the circle center of a bundt pan. Cut down the side of the cob and let the kernels fall into the well of the pan.

In a medium bowl, stir together corn kernels, mayo, chile lime seasoning, cilantro, and cheese. Feel free to adjust seasonings to your liking. Serve immediately with lime wedges for those that like a bit more acid. You can also refrigerate until ready to eat (up to 1 day).

Can be served warm, cold, or at room temperature. I prefer warm or room temperature. Cold tends to mask the flavors too much for me.



This makes a great side dish for 4-6 people. Try it with my [Beef Barbacoa](#) recipe.