

Grilled Corn on the Cob with Chili Mayo & Cotija - A Street Food Classic!

Is it even summer without grilled corn? This



OVEN
350°F

TIME
10 min

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INGREDIENTS

4 ears of fresh corn on the cob, husked
... cup mayonnaise
2 tbsp sour cream
... cup crumbled cotija cheese (or feta as a substitute)
1 tsp chili powder
% tsp smoked paprika (optional)
Fresh cilantro leaves, chopped
1 lime, cut into wedges
Salt to taste
Red chili powder (for garnish)

DIRECTIONS

1. ? 1. Grill the Corn: Preheat your grill to medium-high heat. Place the husked corn directly on the grill. Cook for 8-10 minutes, turning every few minutes until the corn is lightly charred on all sides and tender.
2. ? 2. Make the Creamy Sauce: In a small bowl, mix together the mayonnaise, sour cream, chili powder, smoked paprika (optional), and salt until smooth and well blended.
3. ? 3. Coat the Corn: Using a brush or spoon, slather the hot grilled corn with the creamy sauce. Coat evenly for the best flavor in every bite.
4. ? 4. Garnish: Sprinkle generously with crumbled cotija cheese. Add a pinch of red chili powder and scatter chopped cilantro for freshness.
5. ? 5. Serve: Serve immediately with lime wedges on the side for that final citrusy kick. It's that squeeze of lime that ties everything together.

SWAPS & NOTES

Cotija Substitute : Feta works beautifully if cotija isn't available.

Spice Level : Adjust chili powder to taste or try smoked chipotle powder for added depth.

Vegan Tip : Swap mayo and sour cream with plant-based alternatives for a dairy-free version.

TIPS FOR SUCCESS

Use Fresh Corn : The sweeter the corn, the better.

Look for firm kernels and bright green husks.

Serve Immediately : This dish is best enjoyed hot off the grill while the sauce melts into the kernels.

Double the Batch : Trust me, one ear per person won't be enough.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/grilled-corn-on-the-cob-with-chili-mayo-cotija-a-street-food-classic/>