

## Easy Mexican Street Corn (Elote) That's Bold, Smoky, and Totally Addictive

How I Make Flavor-Packed Elote (Mexican Street Corn) That Steals the Show Every Time



OVEN  
**425°F**

TIME  
**10 min**

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SAVE  
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### INGREDIENTS

- 6 ears of corn, husked
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1/2 teaspoon garlic powder
- 1/2 teaspoon chili powder (plus more for garnish)
- 1/2 cup crumbled Cotija cheese (or feta if you can't find Cotija)
- 1 tablespoon lime juice
- Lime wedges, for serving
- Chopped cilantro (optional, for garnish)

### DIRECTIONS

- 1. Grill the : Corn** I heat the grill to medium-high and place the husked corn directly on the grates. I turn the ears occasionally until they're lightly charred and cooked through - about 10-12 minutes total. The little bits of char bring out the natural sweetness of the corn and make all the difference.
- 2. Mix the : Creamy Topping** While the corn grills, I mix together the mayonnaise, sour cream, garlic powder, chili powder, and lime juice in a small bowl. It's thick, flavorful, and smells amazing right away.
- 3. Dress the : Corn** Once the corn is off the grill and still hot, I slather each ear with a generous layer of the creamy mixture. I use a spatula or a brush, but honestly, sometimes I just roll the corn in the bowl.
- 4. Add the : Toppings** I sprinkle the Cotija cheese generously over the creamy coating, letting it stick to every nook and cranny. Then I dust with extra chili powder and a few cilantro leaves for a pop of color.
- 5. Serve with : Lime** I always serve elote with lime wedges on the side - a little squeeze just before biting in brings everything to life.

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

Original recipe: <https://chefmaniac.com/easy-mexican-street-corn-elote-thats-bold-smoky-and-totally-addictive/>