Elote (Mexican Grilled Sweet Corn)

Adapted from www.thekitchn.com; makes 4 servings

Ingredients:

- [ ] 4 ears corn
- [ ] 1/2 cup mayonnaise (or sour cream)
- [ ] 1/2 cup Cotija or feta cheese (Parmesan will work if you can't find it)
- [ ] 2 limes, cut into wedges
- [ ] 2 tablespoons chili powder
- [ ] 1 tablespoon cumin
- [ ] Salt

Directions:

1. Prepare a grill or grill pan with high heat. Keep corn in husks. Open up the husk and rub cooking oil around the ear. Close up the husk again. Place directly on grill.
2. Cook for 10-15 minutes, turning occasionally, until husks are well blackened and the kernels are bright yellow.
3. If serving on the cob, remove husks and slather each ear with a generous spoonful of mayonnaise.
4. Add the juice of one lime wedge per ear, followed by a pinch of salt, a healthy sprinkle of cheese and a light dusting of cumin and chili powder.