

Shopping List:

5 ears of corn, shucked
Olive oil
½ cup mayonnaise
½ cup sour cream
1 tbsp chili powder
Queso Fresco
Chili powder
Cayenne pepper
Cilantro

Cooking Instructions:

Submerge the corn cobs in a pot of water and let the corn soak for 2 hours. Brush the corn with oil, and place on a charcoal grill on high heat. Turn every 2 minutes for 14 minutes. While the corn is cooking, make the spread by combining the mayonnaise, sour cream, and chili powder. Take the corn off of the grill and coat generously with the spread. Top with queso fresco, chili powder, cayenne pepper and cilantro, and serve.