

Mexican Corn on the Cob

Elotes de sabores

Ingredients

Ears of corn (corn on the cob)

1 lime, cut in half

Choice of: mayonnaise, butter, margarine or thick cream

Finely grated cheese, such as Cotija, firm feta, or parmesan

Salt

Chili powder (such as Mexican chili powder, or cayenne)

Remove husks and silk from corn, trying to keep the stem end as long as possible. Boil corn in plenty of water until tender, but still firm. If the cobs did not have any stem left, prop them onto a wooden stick (such as those for cotton candy, or a disposable chopstick). Holding from stem or stick, rub one lime half on the kernels, slightly squeezing the lime as the ear of corn is rotated. Spread mayo, butter, margarine or cream all around. Sprinkle cheese over, pressing very lightly to make it stick to the spread. Finish with salt and chili powder, to taste. Each person may choose which toppings to add; it may be as simple as a rub of lime and a sprinkle of salt, or as rich as "*con todo*" ("everything on")

The list of toppings available produces a wide range of many different flavours, and hence the name "*elotes de sabores*" which means "corn on the cob in assorted flavours."

