

Roasted Mexican Corn:

4 ears of corn
½ c mayo
1 ½ c sour cream
1/4c freshly chopped cilantro leaves
1 c freshly grated Parmesan
1 lime juiced
Red Chili Powder to taste
2 limes cut into wedges for garnish

Remove husks of corn but leave core attached at end so have something to hold onto. Grill corn on not grill or cast iron griddle pan until slightly charred. Turn it so it gets cooked evenly all over. Mix mayo, sour cream, and cilantro. Grate Parmesan in another bowl. While corn is still warm, slather with mayo mix. Squeeze lime juice over corn and shower with Parmesan. Season with chili powder and serve with extra lime wedges.