

Elote/ Mexican Street Corn

Ingredients

- 4 fresh ears of corn
- Olive oil
- Salt and pepper
- 1/2 cup mayonnaise
- 1/4 cup softened, salted butter
- 1/4 teaspoon garlic powder
- 1 tablespoon chili powder
- Juice of 1 lime
- Few pinches fresh chopped parsley
- Pinch cayenne pepper
- 1 cup crumbled queso fresco
- Lime wedges for serving

Directions

1. Shuck ears of corn, brush with olive oil on all sides. Salt and pepper to taste.
2. Place corn into Rotisserie Basket and roast for 20 mins.
3. While corn is cooking, make sauce. Mix together mayonnaise and softened butter. Stir until lumps are gone.
4. Add in garlic powder, chili powder, lime juice, parsley, and cayenne pepper. Stir to combine.
5. When corn is cooked, brush all sides of each ear with sauce. A couple of layers is fine.
6. Coat with queso fresco and serve with extra lime wedges.

Tip: If you like your corn more caramelized, use the 'Sear' function on your Rotisserie for 10 minutes each side instead of roasting and rotating.