



PREP TIME

10min



COOK TIME

10min



SERVES

10

TOSTITOS® Hint of Lime Elotes

INGREDIENTS

- 10 ears of corn
- 1/2 cup mayonnaise
- 1/2 cup Mexican crema
- 1/4 cup TOSTITOS® Toppers™ Fire Roasted Red Chili Pepper Sauce
- Juice of 2 limes
- 1 cup cotija cheese
- 2 cups TOSTITOS® Hint of Lime
- Wooden skewers

FEATURING



HOW TO MAKE

DIRECTIONS

- Bring a large pot of water to a boil. Shuck the corn, remove the silk and stalk. Add corn to water, cover and cook for 5 minutes, then remove.
- When corn is cool enough to touch but still warm, insert wooden skewers into core as a handle. Refrigerate until ready to grill and serve.
- On a hot grill, grill the ears just enough to warm and produce a few charred points.
- In a mixing bowl, combine the mayonnaise, crema, hot sauce and lime juice and mix thoroughly. Set aside.
- In another mixing bowl, combine the crushed TOSTITOS® and cotija cheese.
- Brush each ear of corn liberally with the mayo/cream mixture, then roll in the TOSTITOS®/Cotija crumbs. Serve immediately.