

Grilled Corn with Garlicky Mayo and Queso Fresco (aka "Mexican Street Corn")

Serves 4; prep and cook 15-20 minutes

4 ears corn; shucked
¼ cup mayonnaise
1 garlic clove; minced finely
¼ cup crumbled queso fresco*
Curly parsley; chopped roughly
Pinch paprika
Lime wedges

**Queso fresco is a Mexican soft cheese similar to feta. You can opt to use feta, goat, Cotija (another Mexican cheese), or any other blend you like. I've been known to interchange cheeses depending on my mood or whatever I happen to have laying around in my fridge.*



Grill the corn on either a gas grill, charcoal grill, broiler, or stove-top griddle until just charred on all sides. It doesn't have to be perfect, just a few spots of color is fine. I like to cook my corn just barely, especially in the summer, so it still has a nice bite to it. This corn also works just as well if you would prefer to boil or steam it instead.

Meanwhile, combine the mayonnaise and the garlic together.

When the corn is done, slather liberally with the mayo-garlic spread and sprinkle with crumbled queso fresco, parsley, paprika (if desired), and serve with a side of lime for squeezing on top.