

Elote Aka Street Corn



THE
ZAMZOWS
TABLE

I must admit, before now, I had very little exposure to Elote, or street corn. The only glimpse I had of this mouthwatering treat was from the movie Nacho Libre. Though I enjoy fresh corn on the cob, it never made its way onto my weekly meal plan. However, after receiving numerous recommendations, I finally decided to give it a try. And let me tell you, I don't think I'll ever want to eat corn on the cob any other way!

Ingredients

From The Garden

- 4-5 ears of sweet corn - From the garden.
- 1/4 cup mayonnaise - From the store.
- Cotija cheese crumbled in a bowl - From the store.
- 1-2 Tbsp chili powder or Tajin - From the store.
- Finely chopped Cilantro - From the store.
- 1 lime sliced into wedges - From the store.
- Your favorite Hot Sauce - From the store.
- Bamboo skewers - From the store.

Directions

1. Add one to two tablespoons of salt to a water-filled pot and bring the water up to a boil.
2. Shuck and clean your corn, then add to boiling water. Cook for about five minutes until tender.
3. Using tongs, transfer your corn to a plate or tray and allow it to cool until they are easy to handle. Once cooled, insert your bamboo skewers into the bottom of your corn cobs.
4. Using a basting brush, coat the entire cob with mayonnaise. Then roll the coated corn through the crumbled cotija cheese.
5. Sprinkle chili powder and cilantro over the top of your corn. If you want a little extra heat, drizzle some hot sauce over the top and finish off with a squeeze of lime.

Elote has become a beloved street food in Mexico and beyond, delighting both locals and visitors with its harmonious blend of textures and flavors. The spread of this delectable treat to various parts of the world has undoubtedly contributed to its popularity and appreciation. As we savor the exquisite flavors of Elote, let's pay homage to the South American cultures that have nurtured and preserved this cherished dish over generations. By doing so, we acknowledge the importance of cultural heritage and the contributions of diverse communities to the global culinary landscape.