Mexican Street Corn

Camp Prep: 10 minutes
Cook Time: 15 minutes

Ingredients

6 ears of corn (cut in half, so 12 pieces total)
¼ cup sour cream
¼ cup mayonnaise
½ cup crumbled Cotija cheese
2 tsp minced garlic
¼ tsp salt
Juice and zest of one lime
¼ cup chopped cilantro
½ tsp chipotle chili powder

At Home Preparation:

1. Shuck, rinse, and dry corn cobs. Then, cut in half and store in Ziploc, label.
2. Mix corn topping sauce: sour cream, mayonnaise, cotija cheese, garlic, lime zest and juice, and cilantro. Put in a plastic container, label.
3. Put chili powder in Ziploc, label.

At Campout Preparation:

1. Melt some butter generously on a griddle.
2. Place corn cobs directly on griddle and cook for about 12 minutes, turning each cob ¼ turn every three minutes
3. When corn is cooked, remove from griddle and apply corn topping sauce on to each ear of corn, and then sprinkle with a little bit of chipotle chili powder.
4. Place in a pan or 10” Dutch oven to keep warm until ready to serve.

Equipment

griddle
tongs
Spoon or brush to apply sauce.
Serving container/utensil