

Community SPICE LIBRARY

PITTSBURG · FRONTENAC

July – Tajín

Mexican Street Corn (Elote)

Ingredients:

- 4 ears corn
- chili powder
- mayo
- cotija cheese (or parmesan)
- Tajín seasoning
- fresh cilantro
- 1 lime, sliced

Instructions:

Grill or boil corn until tender. Spread the entire cob with a light layer of mayo. Sprinkle cheese onto a plate and roll the cob until coated. Top generously with Tajín and chili powder.

For more flavor, add fresh cilantro, a squeeze of lime juice, and extra chili powder for more heat! Turn this into esquites by using frozen or canned corn and mixing everything in a bowl. Makes a great dip served with chips too!

Perfect at cookouts or alongside our Hungarian Paprika Chicken from March 2025!

