

Mexican Elotes

Serves one

About a cup of corn kernels — can be fresh or frozen

1 lime

1 tablespoon mayonnaise

1 tablespoon Mexican crema or sour cream

1 tablespoon crumbled Cotija cheese — or any fresh, salty cheese

Tajin — or substitute

Cook the corn kernels for 15 to 20 minutes, until cooked through but not mushy. Follow the instructions on the package for frozen corn.

Place half of the corn in a bowl or glass.

Squeeze some lime juice on top.

Add half of the mayonnaise, heavy cream and cheese. Sprinkle lightly with the Tajin.

Layer the rest of the corn on top and repeat — lime, mayo, cream, cheese, Tajin.

Serve and enjoy.

Tajin Substitute -

1 tablespoon red chili powder or paprika

1 teaspoon lime zest

1/2 teaspoon ground cumin

1/4 teaspoon garlic powder

1/4 teaspoon onion powder

1/4 teaspoon ground coriander

1/4 teaspoon cayenne

1/2 teaspoon salt

1/8th teaspoon sugar

Mix all ingredients well. Keep in a jar with a lid, in a cool dark place.