

CHEETOS® FLAMIN' HOT® Elote on the Cob



Ingredients

- 1 each Corn on the cob, husked
- 1 tsp. LIQUID BUTTER ALTERNATIVE (LBA) MIX
- 2 tsp. CHEESY MAYO
- 1/2 cup CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks
- LIQUID BUTTER ALTERNATIVE (LBA) MIX
- 1/2 cup Liquid butter alternative
- 1 tsp. Salt, kosher

CHEESY MAYO

- 1 cup Mayonnaise
- 1 cup Cheese, Parmesan, grated fine

How to make it

1. Preheat and oil grill.
2. Brush corn on the cob with LBA MIX. Grill until corn starts softening.
3. Remove from grill, and brush CHEESY MAYO over the entire cob.
4. Place pulverized CHEETOS FLAMIN' HOT on a half hotel pan and bread the corn by rolling the cob in the CHEETOS FLAMIN' HOT. Serve warm, immediately.

[title]LIQUID BUTTER ALTERNATIVE (LBA) MIX

6. In a small mixing bowl whisk salt and liquid butter alternative together until salt dissolves. Reserve.
7. Shelf Life: 3 Days.

[title]CHEESY MAYO

9. In a small bowl, mix together mayo and cheese very well. Reserve and refrigerate until needed.



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

1 Serving

Made with