

CHEETOS® FLAMIN' HOT® Elotes



Ingredients

- 8 oz. bag CHEETOS® Puffs FLAMIN' HOT® Cheese Flavored Snacks, pulverized into dust
- 7.75 oz. bag CHEETOS® Simply Puffs White Cheddar Cheese Flavored Snacks, pulverized into dust
- 6 Ears of corn, cut in half
- 12 Wooden sticks
- 4 cups Mayo
- 2 cups Softened butter
- 4 Limes halved
- Salt

How to make it

1. Add sticks to the bottom of the corn, popsicle-style.
2. Steam or grill the corn 'til hot, about 3-5 minutes. Turn frequently so corn gets very hot but doesn't burn.
3. Coat the corn with butter and mayo.
4. Season with salt to taste.
5. Add the CHEETOS® Puffs FLAMIN' HOT® into a blender, pulverize, and set aside. Do the same with the CHEETOS® Simply Puffs White Cheddar. Transfer both to separate plates.
6. Squeeze lime juice all over the corn, and roll the corn in the CHEETOS® dust.
7. Finally, top the corn with CHEETOS® Simply Puffs White Cheddar or CHEETOS® Puffs FLAMIN' HOT® dust.



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

-

Made with