

# TOSTITOS® Hint Of Lime Elotes

## Ingredients

- 10 Ears of Corn
- 1/2 cup Mayonnaise
- 1/2 cup Mexican Crema
- 1/4 cup TOSTITOS® Toppers™ Fire Roasted Red Chili Pepper Sauce
- Juice of 2 limes
- 1 cup Cotija Cheese
- 2 cups TOSTITOS® Hint of Lime
- Wooden skewers

## How to make it

1. Bring a large pot of water to a boil. Shuck the corn, remove the silk and stalk. Add corn to water, cover and cook for 5 minutes, then remove.
2. When corn is cool enough to touch but still warm, insert wooden skewers into core as a handle. Refrigerate until ready to grill and serve.
3. On a hot grill, grill the ears just enough to warm and produce a few charred points.
4. In a mixing bowl, combine the mayonnaise, crema, hot sauce and lime juice and mix thoroughly. Set aside
5. In another mixing bowl, combine the crushed Tostitos and cotija cheese
6. Brush each ear of corn liberally with the mayo/cream mixture, then roll in the Cheetos/Cotija crumbs. Serve immediately.



PREP  
TIME

-



COOK  
TIME

-



TOTAL  
TIME

-



SERVING

10

Made with