



Mexican Street Corn

Many restaurants have been offering Mexican street corn as an appetizer recently. I love the sweet corn and how easy and fast this is to put together.

Preheat oven to 350°F

Butter a 2-quart casserole dish

16 oz (about 5 ears)	corn, shucked and cut off of the cob
1/4 cup	mayonnaise
1/4 cup	sour cream
3/4 tsp	chili powder
1/4 tsp	garlic powder
1/4 tsp	sea salt
1/8 tsp	cayenne powder
3/4 cup (2-1/2 oz)	queso fresco, crumbled
2 tbsp	Italian parsley, chopped

1. In a large bowl, combine corn, mayonnaise, sour cream, chili powder, garlic powder, salt, cayenne powder and half of the queso fresco.
2. Place in prepared dish and bake until the sides bubble, about 35 to 45 minutes.
3. Sprinkle with remaining cheese and top with chopped parsley.
4. Serve hot.