

- SKS -

Mexican Corn on the Cob

Source: damndelicious.net, serves 6

6 ears corn, unhusked
6 tablespoons unsalted butter
2 teaspoons chili powder
1/4 cup grated cotija cheese
1/4 cup freshly chopped cilantro leaves
Juice of 2 limes

- ¹ Preheat oven to 350 degrees F.
- ² Place corn, in its husks, directly on the oven rack. Roast until tender and cooked through, about 40-45 minutes.
- ³ Peel down the husks. Rub each ear of corn with 1 tablespoon butter.
- ⁴ Serve immediately, sprinkled with chili powder, cotija, cilantro and lime juice.