

Mexican Street Corn



Ingredients

Corn
1 tsp butter
1 tsp parmesan cheese
1 TBL Crème fraiche or sour cream
1 TBL shaved cheese
Sprinkle Chile Lime Seasoning
Pinch fresh cilantro

Utensils

Pot
Tongs
Spoon
Knife
Pot holders



Recipe Instructions

Step 1: Clean and Boil

Take off husk and silk, place in large pot and bring to a boil OR boil water in a large pot and gently drop corn into boiling water. Boil about 10 minutes

Step 2: Pull

Using tongs, pull corn from water and let water drip off completely (see QR for video)

Step 3: Butter

Spread butter on hot corn.

Step 4: Toppings

Add parmesan cheese , Spread on Crème Fraiche, add cheese, shake seasoning and sprinkle cilantro

Step 5: Enjoy

Serve right away!

Step 6: TIPS

Use a fork to eat fallen toppings. Substitute low fat butter, sour cream and cheese for healthier options!



Scan this QR code with your phone for an instructional video on how to make this recipe.

Kitchen Safety Tips: Always pour hot water away from face.

Always use a pot holder!

TBL – tablespoon

TSP- teaspoon