Elote Mexican Street Corn

4 ears corn on the cob, shucked
1/4 cup Mexican crema, or sour cream
1/4 cup mayonnaise
2 cloves garlic, minced or pressed
4 ozs. cotija cheese, crumbled
1 teaspoon (or so) chipotle powder (or guajillo, or smoked paprika, or basically any chile powder - preferably smoky)
2 Tblsp. finely chopped cilantro
salt & lime wedges optional

Combine the crema, mayonnaise and garlic in a small bowl. Set aside. Grill the corn, turning evenly until done to your liking - we like our corn heated through but still a little crunchy. Next, slather the crema mixture on the cobs to coat the corn. Roll in the cheese, then sprinkle evenly with chile powder and cilantro. Even though we really like salt, we think the cheese adds enough, but feel free to sprinkle a little salt on too. A squeeze of lime is also welcome.

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