



MASTERBUILT®

GRILLED MEXICAN STREET CORN
ON THE GRAVITY SERIES® XT DIGITAL CHARCOAL GRILL AND SMOKER

INGREDIENTS

- 1 LIME (HALVED)
- 1/2 CUP MAYONNAISE
- 1/8 CUP COTIJA CHEESE (SHREDDED)
- 2 EARS CORN
- 2 TABLESPOONS CHILE POWDER
- CHOPPED CILANTRO

INSTRUCTIONS

1. Fill a pot with water and bring to boil. Once water is boiling, soak corn in the pot for 30 minutes.
2. While the corn is soaking, fire up your Gravity Series XT Digital Charcoal Grill and Smoker to 350 °F.
3. Remove corn from the pot and peel back the husks without detaching.
4. Place corn on the grill and cook for 15 minutes, turning occasionally.
5. Remove corn from the grill.
6. Slather corn with mayonnaise and add cotija and chile powder.
7. Drizzle corn with lime and sprinkle with cilantro.