



SERVES

10

TOSTITOS® Hint Of Lime Elotes

INGREDIENTS

- 10 Ears of Corn
- 1/2 cup Mayonnaise
- 1/2 cup Mexican Crema
- 1/4 cup TOSTITOS® Toppers™ Fire Roasted Red Chili Pepper Sauce
- Juice of 2 limes
- 1 cup Cotija Cheese
- 2 cups TOSTITOS® Hint of Lime
- Wooden skewers

FEATURING



HOW TO MAKE

DIRECTIONS

- **Bring a large pot of water to a boil. Shuck the corn, remove the silk and stalk. Add corn to water, cover and cook for 5 minutes, then remove.**
- **When corn is cool enough to touch but still warm, insert wooden skewers into core as a handle. Refrigerate until ready to grill and serve.**
- **On a hot grill, grill the ears just enough to warm and produce a few charred points.**
- **In a mixing bowl, combine the mayonnaise, crema, hot sauce and lime juice and mix thoroughly. Set aside**
- **In another mixing bowl, combine the crushed Tostitos and cotija cheese**
- **Brush each ear of corn liberally with the mayo/cream mixture, then roll in the Cheetos/Cotija crumbs. Serve immediately.**