Elote Dip

Make-ahead · Serves a crowd · Spicy · Serves 8–10

Ken's note: TBD

Mexican street corn as a warm dip: charred corn in a creamy, cheesy, lime-and-chile base. Serve with tortilla chips.

Ingredients

- 4 cups corn kernels (from 5–6 ears, or thawed frozen), patted dry
- 1 Tbsp olive oil
- 4 oz cream cheese, softened
- ¼ cup mayonnaise
- ¼ cup sour cream
- 1 garlic clove, minced
- 1 jalapeño, seeded and minced
- ½ tsp chili powder or smoked paprika
- Zest and juice of 1 lime
- ½ cup crumbled cotija (or feta), divided
- ¼ cup chopped cilantro
- ⅓ cup sliced scallions
- Salt

Method

1. Heat the oven to 375°F. Heat a large cast-iron skillet over high heat with the oil. Add the corn and cook, stirring only occasionally, until charred in spots, 6–8 minutes. Cool a few minutes.
2. Stir in the cream cheese, mayonnaise, sour cream, garlic, jalapeño, chili powder, lime zest and juice, ¼ cup of the cotija, and half the cilantro and scallions. Taste and add a pinch of salt; the cheese is already salty.
3. Spread in a baking dish and bake 15–20 minutes, until hot and bubbling. Top with the remaining cotija, cilantro, and scallions, and a sprinkle of chili powder. Can be assembled a day ahead.