DIRECT · EASY

Grilled Corn Mexican Elote Style on the Kamado

Cobs charred over direct fire, slathered with lime mayo, cotija cheese, chili and cilantro. Got leftovers? Strip the kernels and turn them into cups of esquites.



PREP	COOK	SERVINGS	TEMPERATURE
15 min	15 min	4	230 °C

Ingredients

- **4 ud** sweet corn cobs, husked
- **2 cda** sour cream (or crème fraîche)
- **60 g** crumbled cotija cheese (or feta)
- **1 puñado** chopped fresh cilantro
- **4 cda** mayonnaise
- **1 ud** lime (zest and juice)
- **1 cdita** chili powder (or Tajín / hot paprika)
- **2 cda** melted butter, with a pinch of salt

Method

1. SET UP THE FIRE

   Light the kamado for direct cooking, no deflector, with the grate close to the coals. Stabilize the temperature around 230 °C, opening the lid only as long as you need to work. Brush the grate clean and oil it lightly so the kernels don't stick.

2 PREP THE CORN

Pull off all the husk and silk from the cobs. Pat them dry and brush each one with the salted melted butter. There is no need to boil or soak them: the direct heat and their own moisture are enough to cook them through.

3 GRILL THE COBS

Lay the cobs on the grate and grill them for 10-12 minutes total, turning every 2-3 minutes to char all sides. Aim for golden kernels with a few dark spots, but pull them before they dry out or blacken too much. They should still be juicy when you bite in.

4 CREAMY DRESSING

While they grill, stir together the mayonnaise, sour cream, lime zest and half its juice in a bowl. Mix to a smooth cream and check it for salt and acidity. This is the base that will cling to the hot kernels.

5 DRESS THE ELOTE

Slather each hot cob with a generous layer of the dressing. Roll it in crumbled cotija cheese, dust with chili powder to taste and finish with chopped cilantro and a few drops of lime. Serve right away, ideally with a stick pushed into the base.

6 ESQUITES VERSION

For esquites, cut the kernels off the grilled cobs with a knife and toss them for a couple of minutes on a hot cast-iron griddle to deepen the char. Mix them in a cup with the dressing, cotija, chili and cilantro, and eat with a spoon.

Editor's tips

- If the grate runs very hot, kernels can pop and jump: raise the cob slightly or close the air vents a touch to tame the fire.
- With no cotija on hand, dry crumbled feta or finely grated parmesan give the same salt hit; avoid creamy cheeses that melt away.
- For a smoky twist, drop a couple of apple or cherry wood chunks on the coals: the corn's sweetness pairs beautifully with a mild smoke.

Gear for this recipe

Big Green Egg Large

Corn wants direct cooking with the grate close to the coals, and the Big Green Egg Large is the perfect partner: its ceramic holds 230 °C steady and spreads the heat evenly, so the cobs brown on every side with no cold spots. Its Large diameter fits all four cobs at once with room to turn them comfortably.

mikamado.es/en/kamados/big-green-egg-large

Orework Spanish Holm Oak Charcoal 15 kg

mikamado.es/en/accesorios/orework-encina-espanola-15kg

Weber Apple Wood Smoking Chunks 1.5 kg

mikamado.es/en/accesorios/weber-tacos-manzano-15kg

Lodge Square Cast Iron Griddle 11" (28 cm)

This is the key piece for the esquites version: once the cobs are stripped, this 28 cm square cast-iron griddle heats up on the grate and sears the kernels dry, deepening the char before you mix them in the cup. Cast iron takes the kamado's strong heat and browns the kernels without letting them slip through the grate.

mikamado.es/en/accesorios/lodge-plancha-cuadrada-11

Rösle Curved Barbecue Tongs

Turning the cobs every two or three minutes over direct heat at 230 °C is the part that burns the most, and these Rösle curved tongs give the grip and length you need to rotate them precisely without putting your hand near the coals. Their curved shape cradles the round cob and lets you set each side exactly where it browns best.

mikamado.es/en/accesorios/rosle-pinzas-barbacoa-curvadas

Full recipe at: mikamado.es/en/recetas/maiz-asado-elote-kamado

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