

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

15 min

COOK

15 min

SERVINGS

4

TEMPERATURE

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 cdlita 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

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

Lodge Square Cast Iron Griddle 11" (28 cm)

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

Rösle Curved Barbecue Tongs

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

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

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