



**Fiesta Corn Recipe by Chef Gio Silva  
Chef de Cuisine, Grille 254**

**Ingredients:**

- 4 pieces of corn on the cob
- ¼ cup mayonnaise
- ¼ cup sour cream
- 1 tsp. Valentina hot sauce
- 1 pinch of salt to taste
- 1 tbsp. finely chopped cilantro
- ½ cup cotija cheese or queso fresco
- 1 tbsp. Tajin or chili powder
- 1 lime cut in wedges

**Directions:**

- Simmer the corn in water for about 30 min or until soft, or grill if you prefer.
- Mix the rest of ingredients, except the cheese and tajin/chili powder
- When corn is done cooking, allow to cool down.
- Either slice the kernels or leave the cob whole.
- Mix or cover the corn with the Valentina/mayo mix
- Sprinkle with cheese and Tajin. (Don't be shy!)
- Enjoy!