

# ELOTE LOCO DIP

## “CRAZY CORN”



### INGREDIENTS

#### Elote Sauce:

1/2 cup mayo  
1/2 cup sour cream  
3 limes zested and juiced

3 garlic cloves zested

1/4 cup tajin spice

1/4 cup blackening seasoning

1/2 cup chopped cilantro

#### Corn Mix:

diced white onions  
grilled corn  
queso fresco  
tajin spice

### DIRECTIONS

- Preheat a grill to medium-high heat. Grill the corn until lightly charred on all sides. Remove from the grill and let it cool for a few minutes.
- Once cooled, use a sharp knife to cut the kernels off the cob and transfer them to a large bowl. Set aside.
- Dice the onions into small pieces and set them aside.
- In a separate bowl, zest the limes and set aside for juicing later. Zest the garlic cloves and add them to the lime zest.
- Add the following seasonings to the lime and garlic zest mixture: tajin spice, blackening seasoning, chopped cilantro, sour cream, and mayonnaise. Mix everything together.
- Juice the limes and add the juice to the seasoning mixture. Mix everything together again.
- Heat a skillet over medium-high heat. Add the grilled corn and the diced onions to the skillet.
- Add the desired amount of the seasoning mixture to the skillet and stir everything together until well combined. Turn off heat.
- Sprinkle queso fresco and tajin spice over the top of the corn and onions.
- Serve with corn tortilla strips and enjoy!