

# Corn on the cob with spicy sauce

## Raciones para 2

2  
Corn cob  
100 g  
Butter  
20 g  
Siracha sauce  
1  
Garlic clove  
20 ml  
Sour cream  
50 g  
Feta cheese  
  
Coriander

- 1 Melt butter and mix with hot sauce and chopped garlic. We used the siracha sauce, it's not Mexican, but it is very easy to find. You can use the hot sauce of preference as well.
- 2 Spread this sauce cobs and bake 40 min at 180 degrees.
- 3 Take the cobs out of the oven and serve with sour cream, coriander and fresh cheese. In our case we used feta cheese because of its salty flavor that contrasts nicely with the sweetness of the cobe, but other types of fresh cheese also combines well.

# Chef's Notes

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<https://cookinglovers.teka.com/en/receta/mazorcas-de-maiz-al-horno-a-la-mexicana-con-salsa-picante/>

