

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

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

COOKING
LOVERS 