



INGREDIENTS:

(1) 8 Ounce Package of Large Dried Corn Husks
 3 Ears Sweet Corn, Husks and Silk Removed
 1 Cup Mexican Crema, Sour Cream or Creme Fraiche
 1/2 Cup Mexican Queso Anejo or Other Grated Garnishing Cheese Like Romano or Parmesan
 1/4 Cup Ancho or Guajillo Chile Powder
 2 Limes Cut into Wedges

DIRECTIONS:

1. Place the husks in a large bowl and cover with very hot water. Weight them down with a plate to keep them submerged, and let stand for a couple of hours until the husks are pliable.
2. Heat the grill to high. Grill corn about 6 minutes, turning occasionally until the corn is lightly charred on all sides. Remove from the grill and let cool. Cut the corn kernels off the cobs. Season the corn with salt.
3. Drain the husks, lay out 12 of the largest ones for wrapping the grilled corn. Use several of the remaining corn husks to tear into 1/4-inch strips for tying the corn packages. You'll need 24 strips. Scoop 3/4 cup of grilled corn into the middle of each of the 12 husks. Fold the side closest to you over the mound of corn to cover it. Take the opposite side and bring it up and over to seal the package. Twist and tie off both ends using the corn husk strips you prepared.
4. When you're ready to serve, place the corn packages on the grill over medium heat. Cook for 4 minutes, turn them over and cook for another 2 to 3 minutes or until the corn is hot. Remove them to a platter, slit the packages open and add the crema, cheese, chile powder, and lime.

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