



PREP  
TIME

**10**min



COOK  
TIME

**5**min



SERVES

**1**

## PRODUCT



# CHEETOS® FLAMIN' HOT® Elote on the Cob

## INGREDIENTS

1 each corn on the cob, husked

1 tsp liquid butter alternative (LBA) mix

2 tsp cheesy mayo

1/2 cup CHEETOS® Crunchy FLAMIN' HOT®  
Cheese Flavored Snacks

[title]Liquid Butter Alternative (LBA) Mix

1/2 cup liquid butter alternative

1 tsp salt, kosher

[title]Cheesy Mayo

1 cup mayonnaise

1 cup Parmesan cheese, grated fine

## HOW TO MAKE

### DIRECTIONS

Preheat and oil grill.

Brush corn on the cob with LBA mix. Grill until corn starts softening.

Remove from grill, and brush cheesy mayo over the entire cob.

Place pulverized CHEETOS® FLAMIN' HOT® on a half hotel pan and bread the corn by rolling the cob in the CHEETOS® FLAMIN' HOT®. Serve warm, immediately.

[title]Liquid Butter Alternative (LBA) Mix

In a small mixing bowl whisk salt and liquid butter alternative together until salt dissolves. Reserve.

Shelf Life: 3 Days.

[title]Cheesy Mayo

In a small bowl, mix together mayo and cheese very well. Reserve and refrigerate until needed.