Roasted Mexican Street Corn

1/4 cup mayonnaise

1/4 cup sour cream

1/2 teaspoon garlic powder

Juice of 1 lime

6 ears corn

1 teaspoon chili powder

1/2 cup crumbled cotija cheese

1/4 cup chopped fresh cilantro leaves

Combine mayonnaise, sour cream, garlic powder and lime juice.

Place corn husks directly on the oven rack and roast until corn is soft, about 35-40 minutes at 400.

Peel down husks and spread with mayonnaise mixture.

Serve immediately, garnished with chili powder, cotija and cilantro.