Grilled Steak and Elote Tacos

2 ears corn

2 Tablespoons mayonnaise

2 Tablespoons chopped fresh cilantro

1 Tablespoon lime juice

1/2 teaspoon ancho chili powder

1/2 teaspoon salt

1 pound skirt steak

1/2 teaspoon cumin

8 (6 inch) tortillas

1/4 cup crumbled cotija cheese

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Place corn on oiled grill until charred.

Transfer to a cutting board to cool.

Cut corn from cobs.

Add mayonnaise, cilantro, lime juice, chili powder and 1/4 t. salt.

Sprinkle steak with cumin and 1/4 t. salt.

Grill to desired doneness.

Grill tortillas until edges are charred.

Slice steak across the grain.

Divide steak among tortillas.

Top with corn mixture and cheese.

Serve with lime wedges.