Mexican Street Corn Cups (Esquites)

(https://www.isabeleats.com/)

Ingredients

- 4 tbsp butter
- 2 cups fresh corn kernels, cut off the cob (about 4 medium ears of corn)
- 2 cloves garlic, minced (1 tsp)
- ¼ cup mayonnaise
- ¼ cup crumbled cotija cheese, plus more for garnish
- 1 jalapeno pepper, minced (seeds removed if you don't want it spicy)
- 2 tbsp chopped cilantro
- ½ tsp salt
- Juice of 1 lime
- Chili powder, to taste

Directions

1. Heat a large skillet over medium-high heat. Add butter, fresh corn kernels and garlic. Cook, stirring occasionally, for 5 minutes. Transfer to a medium mixing bowl.
2. Add mayonnaise, cotija cheese, jalapeno, cilantro, salt, and lime juice. Mix until fully combined. Taste and season with more salt and mayonnaise if desired.
3. Garnish with chili powder to your liking, a lime wedge, and a sprinkle of cotija cheese.
4. Serve immediately.

Tips:

To give the esquites a delicious smoky flavor, grill the corn on the cob first. Then slice the kernels off and add all the mix-ins.

The amount of chili powder you use is entirely up to you. When you buy esquites from a street food vendor, the chili powder is usually in a little jar on the side of their cart, and you can season it to your liking. When you make it at home, I recommend sprinkling a good amount of chili powder on your serving, mixing it all together, tasting it and then adding more until you think it's just right.

If you want to make your esquites spicy, leave in the seeds of the jalapeno. You could also use serrano peppers instead for more heat.

Don't like cilantro? You can omit it completely and it will still be delicious!