

Julieta's Elotes Recipe



Parent
supervision
required

Gather Your Ingredients

5 cups white corn (yellow corn can also work, but white corn is better)
1/3 cup onion
2 garlic cloves, diced
3 tbsp butter
Salt
4½ cups water

Toppings (Optional, Mix and Match):

Cotija cheese or queso fresco, shredded
Mexican cream (not sour cream) or mayonnaise
Freshly squeezed lime juice
Hot sauce like Valentina, chili powder

Make Your Elotes en Vaso or Esquitos

1. Place the butter, onion, and garlic in a pot and start frying until they are translucent.
2. Clean the corn and use a knife to cut the corn off the cob.
3. Add the corn to the onion and cook for 6 minutes at medium heat.
4. Add the water and salt. Let boil for 20 minutes.
5. Serve the corn in a cup (without completely draining the liquid) by layering the cream or mayo, adding lime, hot sauce, chili, and cheese.

Note: Although esquites are traditionally served in a Styrofoam cup, you can put them in a mug or a recyclable heat-resistant cup.

Enjoy! :)