

# Esquites

Serves: 10

## Ingredients:

3 tbsp unsalted butter  
2 tbsp safflower or corn oil  
1 Jalapeño chili, or more to taste, chopped, seeding optional  
10 cups fresh corn kernels, from about 12 ears of corn  
2½ cups water  
3 tbsp chopped fresh cilantro  
1 tsp kosher or coarse sea salt, or more to taste  
3 limes, quartered (optional for garnish)  
¾ cup mayonnaise or Mexican Crema (optional for garnish)  
¾ cup crumbled Queso Fresco, Cotija, or mild Feta cheese (optional for garnish)  
Dried ground chile Piquín (optional for garnish)

## Preparation:

Heat the butter together with the oil in a large saucepan or casserole over medium-high heat.

Once the butter has melted and is bubbling, add the chopped chile and cook for a minute, stirring frequently, until softened.

Incorporate the corn and cook for a couple more minutes.

Pour the water over the corn mix, add the chopped fresh cilantro and salt.

Stir and bring to a simmer, cover, reduce heat to medium-low and cook for 12 to 14 minutes, until the corn is completely cooked. Turn off the heat.

You may leave the corn in the pot for a couple hours.

Serve the corn in cups or small bowls.

Add fresh lime juice, Mexican Crema, crumbled cheese, powdered chile Piquín, and salt to their liking.