

# Elote – Mexican Street Corn Dip

Yield: 4 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-wrap-recipe-mince>

## Ingredients:

- 6 cups corn kernels fresh, off the cob, or can use flash frozen kernels – about 6 ears
- 1 whole jalapeno
- seed
- mince
- 3 tablespoons butter unsalted or olive oil
- 1 teaspoon kosher salt divided
- 3/4 teaspoon black pepper divided
- 1/3 cup mayo
- 3/4 cup Mexican crema or sour cream, full fat, can also use queso fresco
- 1 1/2 tablespoons fresh lime juice
- 1 teaspoon chili powder
- 1/2 teaspoon cayenne \*go with your heat preference
- 1/4 cup chopped cilantro reserve a tsp or so for garnish, optional
- 1 cup crumbled Cotija cheese reserve a Tbl or so for garnish, optional
- 1/2 cup manchego shredded, \*optional if you want a gooey cheesier dip