



ESQUITES SHOOTERS

These Mexican Street Corn Bites turn into a full-on flavor stack with this recipe. A quick sizzle with butter, salt, and a hit of garlic gives it that glossy, toasty edge before it's layered into the glass. A smoky chipotle crema cuts through with heat and depth, cilantro brings the snap, and the whole thing eats like a mashup of indulgent elote, late-night snack indulgence, and a street food delicacy. It's bold, packed with flavor, and ridiculously good.

Yield: 12 Servings



INGREDIENTS

1 Unit	RICH'S Farm Rich Mexican Street Corn Inspired Bites, 5 2-Lb Bags (#25586)
1/2 C	Cotija Cheese
1 tbsp.	Fresh Cilantro, chopped (for garnish)
	Tajin, for garnish
1 tbsp.	Butter
1 Can	Corn, drained
2 Unit	Fresh Epazote leaves, torn (optional)
1 C	Crema, divided
	Zest of 1 lime
	Juice of 3 Limes, divided
1/4 C	Mayonnaise
1/4 tsp.	Garlic powder
1.5 tbsp.	Adobo Sauce with Chipotle Pepper
	Salt, to taste

DIRECTIONS

- 1 Drain the canned corn and line a sheet tray with a kitchen towel or paper towels. Place corn on top and pat dry with another towel.
- 2 Dry-sear corn in a non-stick sauté pan or cast-iron skillet. Place skillet on medium-high heat. Once skillet is hot, add dry corn.
- 3 Once corn is in skillet, do not stir for 2-3 minutes. You want to develop the dark brown/black spots on the kernels.
- 4 Add butter, a pinch of salt and garlic powder, and the epazote leaves (optional). Let sizzle in butter for about a minute and remove from heat. Make sure to remove epazote leaves.
- 5 Bake one bag of the Mexican Street Corn Bites according to the recommended instructions.
- 6 Make the lima cream by adding 1/2 of a cup of crema, the zest of 1 lime, juice of 2 limes, and a pinch of salt to a bowl. Mix until completely combined.
- 7 Make the smoky chipotle crema by adding 1/2 cup of crema, mayonnaise, 1/4 tsp of garlic powder, the juice of 1 lime, the adobo sauce, and a pinch of salt to a bowl. Mix until completely combined.
- 8 Place 2 tbsp of corn in a glass. Drizzle with the lima crema, then add a layer of cotija cheese and a sprinkle of tajin. Place 2-3 street corn bites on top, then add a drizzle of the smoky chipotle crema. Finish with another layer of cotija cheese and a sprinkle of cilantro. Serve.