

Elote (Mexican Street Corn) Fritters with Lime Crema

<http://userealbutter.com/2017/07/23/elote-mexican-street-corn-fritters-recipe/>
modified from [this recipe](#)

esquites

4 large ears fresh corn, shucked (about 4 cups of kernels)
vegetable oil for brushing the corn
4 tbsps unsalted butter
1/2 cup sweet onion, small dice
1 jalapeño pepper, cored, seeded, and minced
1/4 tsp salt
1/2 cup sour cream
1/2 cup mayonnaise
1 tsp chipotle powder (or ancho or guajillo)
1/2 tsp salt
2 cloves garlic, grated
1/2 cup cilantro, chopped (leaves only)
2 tsps lime zest (from 1 large lime)
2 tbsps fresh lime juice
3/4 cup finely crumbled cotija cheese

lime crema

3/4 cup sour cream
1/4 cup mayonnaise
1 lime, zest and juice of
1 clove garlic, grated
1/2 tsp salt

fritter batter

1 cup + 6 tbsps all-purpose flour
1 tsp baking powder
1/2 tsp salt
2 large eggs
1 tsp honey
3/4 cup cold beer

Make the esquites: Turn your grill on to high heat. Remove the husks and silk from each ear of corn. Brush the corn with vegetable oil and set the ears on on the grill, directly over the flame. Give the ears a quarter turn every 3-4 minutes until the kernels are moderately charred (take care, some kernels may burst). Remove from heat and carefully cut the kernels from the cobs with a sharp knife. Four large ears should yield about 4 cups of corn.

In a large sauté pan, melt the butter over medium-high heat. When the butter is hot, add the sweet onion, jalapeño, and 1/4 teaspoon salt, and sauté for a couple of minutes (we don't want the onion soft, just slightly crunchy). Stir in the corn and let cook for another 2-3 minutes. Remove from heat. In a large bowl, stir the sour cream, mayonnaise, chipotle powder, 1/2 teaspoon salt, garlic, 1/4 cup cilantro, lime zest and juice, and 6 tablespoons of the cotija

cheese together until blended. Mix in the corn. Cover with plastic and refrigerate overnight (or you can use it right away).

Make the lime crema: Stir everything together. Cover and refrigerate until ready to serve.

Make the elote fritters: Heat 2 inches of vegetable oil in a large pot to 360°F (343°F at 8500 ft. elevation). Whisk the flour, baking powder, and salt together in a medium bowl or quart measuring cup. In another bowl or measuring cup, beat the eggs thoroughly. Whisk the honey into the eggs. Slowly pour the beer into the eggs while whisking to incorporate. Stir the egg-beer mixture into the dry ingredients until combined (some lumps are okay). Place the esquites in a large bowl. Pour half the batter into the esquites and mix together. Add a half cup of the batter at a time until the mixture is thick without being runny. Using a 1-ounce or 1.5-ounce scoop, scoop the batter and carefully drop it into the hot oil. I worked in batches of 8 fritters at a time. Let the fritters fry until deep golden in color, about 2 minutes (less time for smaller fritters), then flip and fry another 2 minutes before removing to paper towels to drain. Check the first one to make sure it is cooked through and adjust cooking time accordingly. Beware of any corn kernels that pop during the frying as they can splatter a lot of oil. Serve hot with lime crema, remaining cotija cheese, and cilantro. Makes about 24 1/4-cup size fritters. Reheat leftovers in a 350°F oven for 5-10 minutes (depending on size).