# Elote Recipe (Mexican Street Corn Cups)

★★★★★
4.96 from 63 votes

This elote in a cup is an explosion of all the classic Mexican street corn flavors but served in a cup for easier eating.

| Prep Time | Cook Time | 3 mins | Total Time |
|---|---|---|---|
| 10 mins | 5 mins | | 15 mins |

Course: Side Dish, Snack  Cuisine: American, Mexican/Spanish
Keyword: Mexican Corn Cups, Side, Side Dish  Servings: 4  Calories: 350kcal  Author: Erica Walker

## Ingredients

- 1 cup water
- 2 tablespoons sugar
- 1 pound frozen whole-kernel corn
- ¼ cup mayonnaise
- ¼ cup sour cream
- ½ teaspoon sriracha, or to taste
- kosher salt, to taste
- lime salt, to taste (optional)

### Toppings

- ½ cup crumbled cotija cheese or queso fresco
- ¼ cup cilantro
- chili powder
- 1 lime wedges

## Instructions

1. In a medium saucepan over high, bring water and sugar to a boil. When water is boiling, add corn and cover with a lid. Simmer corn for 3-5 minutes or until corn is cooked through and tender.
2. While corn is simmering, combine mayonnaise, sour cream, sriracha, salt, and lime salt in a small bowl.
3. When corn is done cooking, drain well and return to pan. Allow to cool for about 3 minutes.
4. Add sriracha-mayo mixture to the corn and stir until well combined.
5. Divide corn into 4 individual cups.
6. Top with cheese or queso fresco, cilantro, a dash of chili powder, and a lime wedge. Serve immediately.