

Courtesy of Amasa Mexican Kitchen

STARTERS & SIDES Amasa Mexican Kitchen

Esquites or ‘corn in a cup’ from Amasa Mexican Kitchen

By Sarra Sedghi · Rough Draft Atlanta, 10/27/2026

Serves 2 | **Prep** about 15 minutes | **Cook** about 1 hour | **Total** about 1 hour 15 minutes *Times are Rough Draft estimates.*

Ingredients

ESQUITES (MAKES TWO SERVINGS)

- [ ] 6 ears of corn
- [ ] 1 ounce chipotle crema
- [ ] 1/4 cup corn cob cream (see below)
- [ ] 1 tsp ground smoked paprika
- [ ] 1 lime wedge
- [ ] 1 oz Cotija cheese

CORN COB CREAM (MAKES 3 CUPS)

- [ ] Reserved corn cobs
- [ ] 1/2 white onion, chopped
- [ ] 2 garlic cloves, smashed and peeled
- [ ] 1 poblano pepper, deseeded and chopped
- [ ] 1 bay leaf

Directions

1. **Prep the corn:** Grill corn on all sides and set aside. Cut the corn off the cob and reserve cobs.
2. **Make the cob cream:** Combine corn cobs, onion, garlic, poblano pepper, bay leaf, and heavy cream in a pot. Heat until boiling, then lower heat to a simmer.
3. Simmer for 30 to 45 minutes. Strain with a fine mesh strainer. Discard strained ingredients.
4. **Combine corn and cream:** In a small pot, warm the corn cob cream.
5. Add grilled corn.
6. Once warmed, add salt to taste.
7. To plate, scoop grilled corn into a bowl. Top with chipotle crema, Cotija, paprika, and a lime wedge.

- [ ] 1 quart heavy cream

The story

This week, we're sharing a recipe for esquites from Amasa Mexican Kitchen, which opened in Alpharetta earlier this year.

Also known as "corn in a cup" at snack stands, esquites are a popular Mexican street food with similarities to elote (grilled Mexican street corn on the cob).

Supermarket chains such as Kroger carry Cotija cheese, but you can find this cheese at most international markets around metro Atlanta. Amasa's recipe will yield extra corn cob cream. Use the excess in creamed corn, casseroles, or savory baked goods like cornbread.

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