
Mexican Street Corn Dip

Phillis Carey, cooking instructor, 5/2018



Servings: 8

1. Preheat oven to 350°F. In a food processor place the cream cheese, sour cream, mayo and 1/2 cup pepper jack. Blend until fully combined. Transfer to a large bowl.
2. Melt butter in a large skillet over medium heat. Add garlic and jalapeno and cook 1-2 minutes. Add corn and increase heat to medium-high. Cook, stirring often, until corn begins to brown. Stir in cumin and chili powder. Cool completely to room temp, then stir in lime juice.
3. When corn is COOL, fold into the cream cheese mixture along with the remaining pepper jack, 1/2 cup Cotija cheese, red onion and 3 T cilantro. Pour mixture into prepared baking dish, like a deep dish pie plate. Top with remaining pepper jack cheese.
4. Bake dip for 15-20 minutes or until cheese is hot and bubbly. If you like, drizzle the top with hot sauce and garnish with remaining Cotija cheese and cilantro. Serve with blue corn tortilla chips.

8 ounces cream cheese, softened
1/4 cup sour cream
1/4 cup mayonnaise
1 cup pepper jack cheese, or plain jack if preferred, DIVIDED USE
2 tablespoons unsalted butter, or vegetable oil
2 cloves garlic, minced
1 whole jalapeno chile pepper, chopped
16 ounces frozen corn, or use Trader Joe's fire roasted corn
1 teaspoon ground cumin
1/2 teaspoon chili powder, New Mexican, if possible
2 tablespoons fresh lime juice
3/4 cup Cotija cheese, crumbled, DIVIDED USE
3 tablespoons red onion, chopped
1 tablespoon hot sauce, Cholula, or Sriracha
4 tablespoons fresh cilantro, chopped, DIVIDED USE
corn chips for serving

Per Serving (excluding unknown items): 358 Calories; 29g Fat (78.0% calories from fat); 4g Protein; 14g Carbohydrate; 2g Dietary Fiber; 73mg Cholesterol; 377mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 0 Non-Fat Milk; 3 Fat.

Carolyn T's Blog: tastingspoons.com