

CULINARY DISCOVERY PAVILION

Sponsored by
MidwestLiving
A People Inc. Brand

MEXICAN STREET CORN DIP

Chef Andrea Love, Dinner Delights, Mexico, United States

INGREDIENTS

- 1 tablespoon butter
- 2 cups corn kernels
- ½ jalapeño, diced
- 1 teaspoon garlic, minced (1 clove)
- ¼ cup mayonnaise
- 2 tablespoons sour cream
- 2 tablespoons fresh cilantro, chopped
- 1½ tablespoons lemon juice
- ½ tablespoon Tajin
- Tortilla chips (for serving)

INSTRUCTIONS

Melt butter in a pan over medium heat. Add the jalapeño and corn to the pan. Sauté until the jalapeño begins to soften and the corn begins to caramelize, 5 to 6 minutes. Add the garlic and cook for 30 seconds, or until fragrant. Remove from the heat and let cool while you mix the remaining ingredients.

In a bowl, mix together the mayonnaise, sour cream, cilantro, lemon juice and Tajin. Stir in the corn mixture. Taste and adjust seasoning as needed.

For best results, cover and refrigerate for at least 30 minutes before serving.

Serve with tortilla chips.



Produced by
DSM USA | **dm** GREATER DES MOINES PARTNERSHIP