



www.verrillfarm.com
info@verrillfarm.com
(978) 369-4494

Mexican Corn Dip

INGREDIENTS:

2 TB butter
4 cups corn kernels
1 jalapeno, seeded & diced
3 TB mayonnaise
2 TB Cotija cheese
2 TB cilantro, chopped
½ tsp. chili powder
1 clove garlic, pressed
Juice of 1 lime

PROCESS:

Melt butter in skillet, add corn & jalapeno and cook until slightly charred.
Stir in remaining ingredients and serve immediately or chill.
Corn ears can be grilled first, then the kernels cut off the cob.