



Keller's Mexican Street Corn Dip

Many thanks to our longtime Farmstand team member, Kellie, for sharing her recipe with us!

Ingredients:

- 3 ears Keller's Farmstand sweet corn
- ¼ cup mayonaise
- 4 oz. cream cheese, softened
- ¼ tsp. cayenne pepper
- 4 oz. cotija cheese, crumbled
- ½ cup cilantro, chopped (You may need more to use the cilantro as a garnish.)
- Lime wedges for garnish

Directions:

1. Preheat your grill to medium-high heat (*If you don't have a grill available, you can cook the corn on the stove. Pour 3 cups of corn kernels into a dry pan over medium-high heat. Stir occasionally so that the kernels darken.*)
2. Roast the corn on the grill until somewhat charred on all sides. Remove the corn from the grill and allow to cool.
3. Once cooled, cut the corn kernels from the cob and set them aside.
4. In a medium mixing bowl, whisk together the cream cheese and mayo together until smooth.
5. Stir in the cayenne pepper and cotija cheese.
6. Fold in the corn kernels and chopped cilantro.
7. Add lime wedge garnish and cilantro and serve.