DEER CREEK CHEESE

sharing the simple pleasure of exceptional cheese



Cabo Corn Dip featuring
The Rattlesnake & The Robin

Cabo Corn Dip



Turn up the heat with our spicy Cabo Corn Dip. The unique blend of sweet corn, fiery Habaneros, and buttery cheese makes this fun party dip wildly addictive!

What You'll Need:

- 2 c The Robin, shredded
- 1 c The Rattlesnake, shredded
- 2 c fresh or frozen corn, cooked and cooled
- 1/4 c onion, finely chopped
- 1 c sour cream
- 1/2 c mayonnaise
- Tortilla chips

Directions:

- 1. Cook 2 cups fresh or frozen corn in the microwave until tender. Let cool.
- 2. Toss the cooled corn with the shredded cheese. Add in the chopped onion.
- 3. Add the sour cream and the mayonnaise, mixing thoroughly.
- 4. Serve with tortilla chips right away, or store covered in the refrigerator for up to three days.