HAPPY CAMPER

QUESO ELOTE DIP

Yield: 4-5 Servings



INGREDIENTS

8-10 medium ears of corn, shucked
(Chef's note: You can substitute fresh corn with frozen roasted corn, or canned corn; be sure to thaw and completely drain).

1 red bell pepper

1 green bell pepper, or poblano pepper if you prefer extra heat
(Chef's note: You can substitute fresh peppers with canned, diced chilies; be sure to completely drain).

1½ lbs. cream cheese, softened to room temperature

1½ cups sour cream

3 cups Chihuahua shredded cheese
(Chef's note: Available at Target or any Spanish supermarket)

1 Tbsp. ancho chile powder

½ tsp. black pepper

½ Tbsp. kosher salt

METHOD

1. Place the shucked corn on the grill or grill pan for about 5-7 minutes, turning the ears every 2 minutes until they achieve a light char. (Chef's note: If you're using canned corn you can skip steps 1 and 2).
2. Remove corn ears from heat, and once cool enough to handle, cut the corn off the cob. It should yield about 5 cups. Set aside.
3. Place whole bell peppers on the grill or grill pan for about 5-7 minutes, turning them every 2 minutes until they achieve a light char. Remove from heat and set aside to cool.
4. Once peppers have cooled, remove and discard seeds, and cut peppers into strips, turn horizontally, and dice into small pieces.
5. Put the remaining ingredients–cream cheese, sour cream, Chihuahua cheese, ancho chile powder, black pepper, and kosher salt–in a mixing bowl or freestanding bowl.
6. Add corn and diced peppers to the rest of the ingredients, and in a standing mixer fitted with a paddle attachment, slowly combine the ingredients until well incorporated. If doing this by hand, use a large spoon or spatula and mix until everything is well incorporated.
7. Taste and adjust seasoning if needed.
8. Transfer to a serving bowl with warm tortilla chips on the side.

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