

Corn Dip

Recipe courtesy of Lori Bayne, MACC Product Owner

3 cans shoepeg corn (this corn is packed pretty dry, but can be drained if desired)

1 or 2 chopped jalapeno peppers

6 chopped green onions

4 cups shredded cheddar cheese

1 cup mayo

1 cup sour cream

½ to ¾ teaspoon garlic powder

1 teaspoon black pepper

Mix together. Refrigerate for a couple hours before serving. Can be served warm in a little crockpot or just cold.

Serve with Fritos or Tortilla chips. Enjoy!

Best Bean Dip EVER!

Recipe courtesy of Jill Arthur, MACC Client Relations Manager

3 cans refried beans - vegetarian

1 can enchilada sauce

1 chopped onion (or more, to taste)

3 cups shredded cheese (cheddar, Mexican, mixture - your choice)

Spray a 15 x 11 roll pan with cooking spray. Spread beans. Add ½ can of enchilada sauce, sprinkle with onion and cheese. Repeat layers.

Bake at 350 – 375 just until hot and cheese is bubbly (may have to cover with foil if cheese is cooking too quickly).