

GUASTELLO'S VILLAGE MARKET

Crack Dip

Serves 18

Ingredients

2 11-ounce cans Mexicorn, drained
1 cup real mayonnaise
1 cup real sour cream
Tops of 3 bunches of green onions sliced, about 15 – 18 green onions
1 4.5 ounce can green chilies, diced
1/3 cup of jalapenos the jar kind, chopped
8-ounce package of Shredded Mexican Blend cheese
Tortilla chips for serving

Instructions:

Combine all of the dip contents together and place in the fridge. I suggest making it 12 hours ahead, or even the day before. The flavors just keep getting better and better! Serve with tortilla chips!

Cook's Notes:

Is it really the tops of 3 whole bunches of green onions? It really is. I know it sounds like a lot, but it just works! The bunches I purchase have about 5-6 onions per bunch. So, you are looking at 15-18 green onions.

Do you use jalapenos in the can or the jar? The jalapenos I use are in a jar, the pickled kind.

Is this dip really spicy? It's not the way that I make it. But it's easy to adjust the spice in this dip. Adding hot green chilies and hot pickled jalapenos would certainly give it a little kick! If you really want to give it some heat, add in some chopped fresh jalapeno or even a bit of chili powder or cayenne pepper.

What is Mexicorn? Mexicorn is canned corn that contains diced red pepper. If you can't find it in your supermarket, you can use canned corn and add in some diced red pepper. If you want to use fresh corn, make sure it's cooked and cooled first.

Is this dip good warmed? I have always served this dip cold. I haven't made it into a hot dip,

Credit: anaffairfromtheheart.com