



CORN DIP

Kernels from 3 ears of fresh corn – (or frozen corn to make 2 cups)

1/3 cup silken tofu or substitute cream cheese

1 tablespoons fresh lime juice

¼ teaspoon coarse salt

Freshly ground pepper

1/3 cup fresh basil leaves – thinly sliced

Microwave corn, and cut from the cobs. Let cool completely. Puree 2/3 of corn, tofu, lime juice, salt and pepper in food processor. Transfer to bowl and stir in remaining kernels and basil. Serve with corn chips. Store in refrigerator for 2-3 days.