



Street Corn Dip

Featuring **True Dairy Parmesan Cheese Concentrate 303138** and **True Dairy Monterey Jack Cheese Concentrate 304157**

Inspired by the flavors of elotes and esquites, this Mexican-inspired dip brings bright creamy-cheesy flavor to tortilla chips, quesadillas, nachos, or even as a spread inside a torta or burrito. Choose #17544 for tangy cheesy end notes from Parmesan Cheese Concentrate 303138 or choose #17545 for savory cheesy mid notes from Monterey Jack Cheese Concentrate 304157. Either way, it's delicioso!

Ingredient	App# 17544	App# 17545
Water	57.6%	57.6%
Corn Kernels (frozen, thawed)	10.0%	10.0%
Sour Cream	8.0%	8.0%
Sweet Whey Powder	5.0%	5.0%
Soybean Oil	5.0%	5.0%
Modified Food Starch	4.0%	4.0%
Butter	3.5%	3.5%
Lime Juice	3.0%	3.0%
Parmesan Concentrate 303138	1.2%	-
Monterey Jack Concentrate 304157	-	1.2%
Salt	1.0%	1.0%
Jalapeno Puree, very hot	0.8%	0.8%
Disodium Phosphate	0.2%	0.2%
Onion Powder	0.2%	0.2%
Garlic Powder	0.2%	0.2%
Smoked Paprika	0.2%	0.2%
Xanthan Gum	0.1%	0.1%

Directions:

1. Combine half of the water and Sour Cream, Whey, Soybean Oil, **True Dairy Concentrate(s)**, and Disodium Phosphate. Heat to 170 F and blend to emulsify. Homogenize at 2500 PSI.
2. Combine with remaining ingredients except corn kernels. Blend and cook to 185 F for 5 minutes. Add corn kernels and cook another 5 minutes. Blend to desired consistency.
3. Package and chill. Store refrigerated.

Other True Dairy Ingredients Suitable for Dips and Spreads:

- Natural Sour Cream WONF 301175
- Natural Butter Flavor 303191
- True Dairy Cheddar Cheese Concentrate 303097

