

Eat Your Heart Out Edibles ♥

Personal Chef Service and Made-to-Order Bakery

"Eat Hearty Without the Headache!"



Chef Angela's Sweet and Spicy Cheesy Corn Salad

INGREDIENTS

6 – 8 Ears of corn, shucked

½ to 2 jalapeños (depending on desired level of spiciness), seeded and diced

4 oz. Cream Cheese, softened

1/2 to 3/4 cup Shredded Cheddar Cheese

2 to 3 Tbsp Mayonnaise or Sour Cream

1 Tbsp vinegar

1 Tbsp dark brown sugar or honey

½ tsp coarse sea salt

¼ tsp black pepper

½ tsp smoked paprika (hot or mild, whichever you prefer)

½ tsp garlic powder

½ tsp onion powder

¼ tsp ground mustard

Pinch of cayenne pepper



DIRECTIONS

- ♥ Drop ears of corn into a large pot of boiling, salted water.
- ♥ Boil for approximately 10 minutes, until tender. Remove from pot and let cool.
- ♥ In a large bowl, combine the cream cheese, shredded cheddar cheese, mayonnaise and all seasonings.
- ♥ Cut kernels off the cob and mix corn into cream cheese mixture. Serve immediately.

Side note- Don't be afraid to get creative! Add Sriracha sauce, scallions, cilantro, cinnamon, or lime for extra deliciousness.

Compliments of Eat Your Heart Out Edibles

eatyourheartoutedibles.com