

Monty's Corn Salsa

from Yoke's Fresh Market

6 servings

Ingredients:

2	Cans	Sweet Corn Niblets (11 oz.cans)
2	Cans	White Shoe Peg Corn (11 oz cans)
1	Can	Diced Jalapenos (4 oz can)
1	Can	Diced Green Chilies (7 oz can, we used La Victoria Fire Roasted mild)
1	Bundle	Green Onions – chopped * reserve 1 Tbs for garnish
2	Cups	Mexican Cheese Blend
1	Cup	Mayonnaise
1	Cup	Sour Cream
2	tsp	Garlic Salt
1	Tbs	Black Pepper
10 - 30	Drops	Chipotle Tabasco Sauce (we used 24 drops)

Preparation:

Open all cans. Drain corn and add it to a medium bowl. Add in jalapenos, green chiles, green onions, cheese, mayo, and sour cream. Add garlic salt, pepper, and Tabasco. Mix well, and taste. Continue building the flavor by adding more Tabasco until desired taste is achieved.