



RECIPE

Inspired by local elote

Yield: 2 ¾ cups

Step 1: Make the base ranch

¼ cup buttermilk	2 pinches ground black pepper
1 cup mayonnaise	½ teaspoon dried parsley
½ cup sour cream	¼ teaspoon dried dill weed
¼ and ⅛ teaspoon table salt	¼ teaspoon MSG
½ teaspoon garlic powder	
½ teaspoon onion powder	<i>Combine all ingredients.</i>

Step 2: Bring in some local flavor

- 1 cup frozen and thawed corn kernels, coarsely chopped
- ¼ cup finely grated cotija cheese
- 1 ½ teaspoons lime juice
- ¼ teaspoon ground ancho chili powder
- Hot sauce to taste

Combine all ingredients into base ranch.

Step 3: Make it next level

Top with lightly crushed nacho chips right before serving.

Enjoy!
