

# Mexican Corn

## UTENSILS:

2 quart Saucepan

## INGREDIENTS

- 3 cups Frozen Corn Niblets
- 1 (8 ounce) package cream cheese
- 1/4 cup butter
- 1 Jalapeño Chili, chopped
- ½ Red Pepper, chopped
- 1 teaspoon garlic salt

## Directions:

In the 2 quart saucepan, place frozen corn with 2 TBSP water. Cube the cream cheese and butter and place on top of the corn. Layer the jalapeno peppers on top of that and sprinkle with Garlic Salt. Cover, whistle open, and cook on medium heat. When the whistle sounds, turn the burner off, close the whistle and let stand for 10 minutes. Serve and Enjoy!

## NOTES:

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