

# The DISH



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I think each March the National Food Holiday of Chips and Dips Day is just for me. Oh how it's my favorite thing to make and eat! So, I couldn't let this little fun holiday pass by without doing some recipes to celebrate. Plus, it's also a great excuse to make some of these recipes if you're entertaining or just enjoying the college basketball tournaments. But do we really need an excuse to make chips and dip? And if you want to make your own chips, look back at my column a couple weeks ago and whip up some healthy alternatives.

## Corn Dip

5 strips bacon  
1-2 Tbsp. salted butter  
Salt and pepper  
VEGETABLES  
3 cups fresh corn, (4-5 ears)  
3 cloves garlic, minced  
¾ cup red onion, diced  
1 small red bell pepper, diced  
2 jalapeno peppers, seeded and diced  
DIP  
8 oz. cream cheese, softened  
1 cup sour cream  
1 packet ranch seasoning mix  
1 cup cheddar cheese, shredded  
1 cup Monterey Jack cheese, shredded  
2 green onions, plus more to garnish

Preheat oven to 375 degrees.

Cook the bacon in a large skillet over low heat until crispy on each side. Remove and place on paper towels. Crumble the bacon once cooled. Leave the bacon drippings in the pan.

While the bacon cooks, use a sharp knife and carefully cut the kernels off the corn. Propping the corn on a bundt pan makes it easy to hold the corn and catch the kernels. Increase heat to medium-high and add the corn to the bacon drippings. Sauté for about 10 minutes, adding butter as needed. Season with salt and pepper. Add the garlic, red onion, and peppers to the skillet over medium heat and cook for 5 minutes, until softened. Remove from heat.

In a large bowl combine the softened cream cheese, sour cream, ranch seasoning, *half* of the cheeses and diced green onion. Add the softened vegetables and seasoned corn, stir to combine. Transfer to a baking dish.

Top with remaining cheese. Bake for 20 minutes, uncovered. Add the crumbled bacon and cook for 5 more minutes. Garnish with additional green onions and serve.

## Velveeta Queso

½ lb. ground beef  
Salt and pepper, to taste  
Pinch of red pepper flakes (opt.)  
¾ cup pale ale  
½ cup pepper jack cheese, shredded  
16 oz. Velveeta cheese, cubed  
14.5 oz. can Rotel tomatoes, partially drained  
1 cup black beans, drained and rinsed  
¼ cup red onion, finely diced  
¼ cup fresh cilantro, chopped

In a large, high-walled skillet over medium heat, brown and crumble the ground meat, adding in desired amounts of salt and pepper. Once it's nice and brown, drain any excess grease, toss in the crushed red pepper flakes and add the beer. Let the beer reduce for about 4-5 minutes. Add in the cheese and let it melt and simmer, stirring occasionally.

Once the cheese is melted, stir in the beans, red onions and cilantro. Add the tomatoes and some of the juice from the can, only if you want it to be a little thinner in consistency. If you've already reached your desired level of thickness, don't add any juice.

Crockpot Instructions: Brown the meat and drain the grease first, then add all remaining ingredients. Heat on high for 2 hours or on low for 4-5 hours.

## Roasted Jalapeño Artichoke Dip

¾ cup roasted jalapeños (about 5-6 jalapeños)  
14 oz. marinated artichoke hearts  
8 oz. cream cheese, softened  
1 cup sour cream or greek yogurt  
½ cup mayonnaise  
1 tsp. garlic powder  
1 tsp. onion powder  
½ tsp. kosher salt  
½ tsp. freshly cracked black pepper  
5 oz. Monterey Jack cheese, finely shredded  
Pickled jalapeños (opt., for

garnish)

Preheat the oven to 375 degrees.

Drain and rinse the marinated artichokes, then chop them into very small pieces. Also chop roasted jalapenos into small pieces, about ¼-inch in size and set aside.

Combine the softened cream cheese, sour cream or Greek yogurt, mayonnaise, garlic powder, onion powder, salt and pepper in a large bowl. Use an electric hand mixer to mix these ingredients together until smooth and creamy.

Switch to a spatula or large spoon, and stir in chopped jalapenos and artichokes until fully combined. Stir in the shredded cheese. Transfer the dip to an oven safe baking dish and bake for 15 minutes at 375 degrees.

Serve hot with pita chips, tortilla chips or veggies!

If you want a browned top layer, broil the dip on high for a few minutes after it is done baking.

Refrigerate any leftover dip in an airtight container for up to 4 days.

## Monster Cookie Dough Dip

8 oz. cream cheese, room temperature  
½ cup salted butter, room temperature  
1 cup creamy peanut butter  
1 cup light brown sugar, packed  
1½ cups powdered sugar  
¼ tsp. salt  
½ cup quick cooking oats  
1 cup candy coated chocolates  
1 cup milk chocolate chips

In a large mixing bowl, add in the cream cheese, butter and peanut butter. Beat on high until combined. Add in the brown sugar, powdered sugar, salt and quick cooking oats. Beat on high until light and fluffy. (Stand mixer on high for 1 minute, or hand mixer on high for two minutes.)

Stir in the candies and milk chocolate chips. Pile high into a bowl and serve with pretzels.

Store in the fridge.

## Dill Pickle Chip Dip

½ cup mayonnaise  
1 cup sour cream  
¼ cup fresh dill  
3 medium dill pickles  
1 tsp. salt  
¼ tsp. onion powder

Chop the pickles into small pieces. Finely chop the fresh dill. Combine the mayonnaise, sour cream, dill, pickles, salt and onion powder. Mix well.

Top with chopped pickles and serve with your favorite potato chips.