

Corn Dip with Tomatoes & Basil...

Ingredients:

1 $\frac{3}{4}$ cups fresh Corn Kernels, about 2 ears
1/3 cup 2 % Milk, 1/3 cup Silken Tofu
1 tbsp. fresh Lime Juice
 $\frac{1}{4}$ tsp. Kosher Salt, freshly ground Black Pepper
8 Cherry Tomatoes, quartered
1/3 cup fresh Basil leaves, thinly sliced
3 cups baked White Corn Chips (6 oz.)

Directions:

Cook the corn and milk in a skillet over medium-high heat until corn is tender. Let cool completely.

Puree $\frac{2}{3}$ of the corn mixture with the tofu, lime juice and salt. Season with pepper, to taste. Transfer to a serving bowl. Add remaining corn mixture, tomatoes and basil.

Makes about $1\frac{3}{4}$ cups and serves 4. Serve with chips.

This dip can be made ahead and refrigerated in an air tight container for a day.