

CREAM CHEESE & GREEN CHILE CORN

This dish is simply entitled, “The Crowd Pleaser” in our house. It doesn’t matter how much of this you make or how many people you are serving, it will be gone.....ALL of it! So, with that in mind, make sure you reserve some for yourself before serving it as leftovers are so amazing!

INGREDIENTS

- 1 Large Bag of frozen corn (yes, I use frozen corn and yes fresh corn is fine too)
- 1 pouch of plant based cream cheese
- ½ pound of fresh roasted fresh green chiles diced or 2 small cans of diced green chiles
- 1 ½ Tbsp Plant based butter
- 1 Tbsp Fool’s Gold Smoked Hickory Salt
- 1 Tbsp Fool’s Gold Smoked Tofu Rub

PREP

- Mix all of the ingredients together thoroughly in a large mixing bowl
- Refrigerate at least 8 hours or overnight if possible

SMOKER COOKING

Temp: 225 | **Time:** 3-5 hours | **Woods:** Very light hickory

INSTAPOT COOKING

Temp: 200 or Low | **Time:** 4-6 hours

FINISH

I like to sprinkle some smoky paprika over the corn before serving or for a kick, sprinkle with some Fool’s Gold Kanarado Cayenne Powder!

SERVE

Serve as a side for any dish! I love to use the leftovers in Fool’s Gold BBQ Parfaits, a staple in my plant based bbq cuisine!