

# MEXICAN STYLE STREET CORN SALAD

## GUACAMOLE

- 5 lbs. *Mrs. Gerry's Mexican Style Street Corn*
- 25 ripe avocados, peeled, pitted and mashed
- 2 Tbsp. lime juice

Gently stir to combine. Chill to 33° to 39°F before serving.

## MEXICAN STYLE STREET CORN SOUP

- 5 lbs. *Mrs. Gerry's Mexican Style Street Corn*
- 6 c. cooked potatoes, cubed
- 8 c. (2 quarts) half & half
- 1 ½ tsp. salt
- Lime wedges (optional)

In a stockpot combine *Mrs. Gerry's Mexican Style Street Corn*, potatoes, half & half, and salt. Heat over medium heat, stirring often until soup reaches 165°F to 180°F. Serve with a wedge of lime if desired. Makes 10 – 12 servings.

Serve immediately or maintain at temperature.



Whole kernel corn mixed with feta, red peppers, black beans, green onions, and jalapenos in a creamy, flavorful dressing.

**TO ONE (5 LB.) CONTAINER OF MRS. GERRY'S MEXICAN STYLE STREET CORN, TRY ANY ONE OF THE FOLLOWING OPTIONS:**

- Stir in 15 cups of diced tomatoes for a corn salsa
- Mix in 5 cups shredded Rotisserie chicken
- Add to your favorite tacos for a Mexican style street taco

Serve immediately or maintain at 33° to 39°F.