



RECIPE

rhino

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Smoked Mexican Street Corn Dip

This creamy, cheesy smoked corn dip combines pepper Jack cheese, Southwest corn, Tajín, and fresh cilantro for a bold appetizer that's perfect for cookouts, game days, and gatherings. The slow smoke adds incredible flavor, while a finishing sprinkle of Tajín and a squeeze of lime bring everything together.



PREP TIME
10 min



COOK TIME
2 hr



TOTAL TIME
2 hr 10 min



YIELD
10–12 servings

INGREDIENTS

- 2 (8-ounce) blocks cream cheese, softened
- 16 ounces pepper Jack cheese, shredded
- ½ cup sour cream
- 20 ounces Southwest corn with peppers, drained (approximately 1½ cans)
- ½–1 bunch cilantro, chopped
- Tajín seasoning, to taste
- Additional Tajín, for serving
- Tortilla chips, for serving

Optional

- 2 cloves garlic, minced
- Fresh lime juice, for serving

RHINO TIP

For the best balance of creamy cheese and sweet corn, use 20 ounces of Southwest corn with peppers (approximately 1½ cans). Using a full 2 cans can make the dip more corn-forward than Jana prefers, while 20 ounces keeps the cheese, corn, and seasonings in better balance.



STEP-BY-STEP INSTRUCTIONS

1



Prepare the dip.

Preheat your smoker to 225°F. In a disposable aluminum pan, combine the cream cheese, pepper Jack cheese, sour cream, Southwest corn, cilantro, Tajín seasoning, and optional garlic.

2



Smoke the dip.

Place the pan in the smoker and cook for 1 hour.

3



Stir the mixture.

Remove the pan and stir thoroughly until the ingredients are evenly combined.

4



Finish smoking.

Return the pan to the smoker and continue cooking for 1 additional hour, or until hot, bubbly, and fully melted.

5



Garnish and serve.

Sprinkle with additional Tajín and cilantro. Add a squeeze of fresh lime juice if desired. Serve warm with tortilla chips.

1. Make It Spicier



Stir in 1 diced jalapeño or a few dashes of hot sauce before smoking for extra heat.

2. Turn It Into Quesadillas



Spread leftover dip between tortillas and grill until golden brown and crispy for an easy next-day meal.

3. Add Crispy Bacon



Stir in 4–6 slices of cooked, crumbled bacon before smoking for a smoky, savory twist.

4. Use It as a Topping



Spoon warm dip over grilled chicken, burgers, baked potatoes, tacos, or nachos instead of serving it only as a dip.

5. Try a Different Cheese



Substitute part or all of the pepper Jack with Monterey Jack, cheddar, or a Mexican cheese blend for a different flavor profile.

TIPS & VARIATIONS



Family favorites, one recipe at a time.

