



Makes 1 cup
Preparation Time: 10 minutes
Cook Time: 10 minutes

INGREDIENTS:

1 10-oz. pkg. frozen golden yellow corn
2 tablespoons lemon juice
1 tablespoon finely chopped fresh dill
1 teaspoon finely chopped fresh chives
1 teaspoon Dijon-style mustard
 $\frac{1}{8}$ teaspoon garlic powder
 $\frac{1}{8}$ teaspoon black salt
Freshly ground black pepper, to taste

Creamy Corn Dressing with Dill and Chives

This creamy dressing gets its richness from pureed **corn**. It's as tasty over greens as it is mixed into potato salad or macaroni salad. Look for golden corn niblets in the freezer aisle: They are less sweet than other varieties.

By Darshana Thacker Wendel

- 1 In a blender combine corn and $\frac{1}{2}$ cup water. Cover and blend until smooth. Press mixture through a fine-mesh sieve into a bowl; discard solids.
- 2 Whisk the next six ingredients (through salt) into corn mixture. Season with pepper.
- 3 Chill, covered, until ready to serve.