

Blue Ribbon Winning "Iowa Salsa Beans with Chile Dippers"
(By: JoEllen Whitney)

Jo Ellen Whitney, using Juan's products, and other fine Iowa processed food products, won the Blue Ribbon in the Taste Of Iowa Foods Division of the 2000 Iowa State Fair. She wanted to share her recipe with all of you.

- **2 Cups of Mrs. Grimes black beans, rinsed and drained**
- **1 pint Juan O'Sullivan's Medium Gourmet Salsa (use hot if you like it hot)**
- **2 cups corn, cooked and drained**
- **1 tsp. of cumin**
- **½ tsp. chile powder**
- **½ tsp. of coriander**
- **½ tsp. of Paprika**
- **½ cup Anderson Erickson (local brand name) sour cream**
- **¼ cup shredded cheddar**
- **¼ cup of shredded jack**

Combine beans, salsa, corn and spices in a sauce pan. Heat on medium until warm. Once cooked, beans mixture can be pureed in food processor with sour cream or left whole, depending on how you want it, and mixed with sour cream. Sprinkle with cheeses.