

Spice Things Up

by JENN BAXTER

Rob and Evelyn Dixon first packaged their spice mix in 2012, as Christmas gifts for family and friends. The overwhelming response was so positive, that the couple decided to start selling it. Since then, they've produced over 1,400 bottles of the mix, which contains salt, chili powder, mustard seed, and cayenne pepper, among other spices. In 2015, they also released the *Dixon Farm Flavorings Cookbook*, a collection of recipes that were contributed in memory of lost loved ones. One hundred percent of proceeds from the cookbook go to charities like Angels of '97, Angels & Sparrows Soup Kitchen, and Hope House.

You can find *Dixon Farm Flavorings Cookbook* in over a dozen retail stores in the Lake Norman area, like The Bradford Store and FarmFresh, as well as online at www.dixonfarmflavorings.com. You can also find them at the Huntersville Growers Market on Saturday mornings from 8 a.m. to noon in the Huntersville Elementary School parking lot, located at 200 Gilead Road.



Crockpot Creamed Corn

Ingredients:

16-24 ounces fresh or frozen corn kernels
½ cup unsalted butter
8 ounces light cream cheese (or regular cream cheese)
8 ounces light cream (or heavy cream)
2 tablespoons Dixon Farm Flavorings (Original or Low Sodium)
4 ounces parmesan cheese

Note: You can double this recipe for a full crockpot.

Directions:

1. Stir the butter and cream cheese together with the Dixon Farm Flavorings (you will achieve the best results when butter and cream cheese are at room temperature). You can also add more DFF if you want a bolder taste.
2. Place the mixture in the crockpot and stir in the corn.
3. Mix well and cook on low heat for 3 hours, stirring occasionally.
4. Add the parmesan cheese to the top and allow to simmer for another 15 minutes.

