



# The Buzz

Piedmont Communications

March 2026 • 191 Reeds Baptist Church Rd. • Lexington, North Carolina • 336.787.5433

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## Recipe of the Month:

### Hot Corn Dip

(pioneerwoman.com)



### Ingredients

- 4 to 5 ears corn, shucked
- Vegetable oil, for brushing
- Salt and pepper, to taste
- 1/2 red onion, diced
- 2 cloves garlic, minced
- 1 bell pepper, seeded and diced
- 1 green bell pepper, seeded and diced
- 1 fresh jalapeño, seeded and diced fine (scrap out half the seeds and membranes)
- 2 Tbsp. butter
- 1 (8-oz.) package cream cheese, softened
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1 lb. monterey jack cheese, grated and divided
- 2 green onions, sliced
- Chili powder, for sprinkling
- 1 (4-oz.) can diced green chiles
- Tortilla chips, to serve

### Directions

1. Preheat the oven to 350°F.
2. Brush the corn cobs with vegetable oil, sprinkle with a little salt and pepper, and place on a grill pan for about 10 minutes, turning constantly. Remove the cobs from the heat to cool. Cut the kernels off the cobs once they're cool enough to handle.
3. In a large skillet over medium heat, melt the butter. Add the red onion, garlic, bell peppers, and jalapeño. Stir and cook until the veggies are soft and golden, about 5 minutes. Remove the skillet from the heat to let the veggies cool slightly.
4. In the bowl of a stand mixer fitted with a paddle attachment, combine the cream cheese, mayonnaise, sour cream, and two-thirds of the monterey jack. Mix on low speed until combined. Add the green onion, veggie mixture, corn, and green chiles, mixing on low speed until just combined.
5. Spread the mixture into a baking dish and sprinkle with the remaining monterey jack. Bake until bubbly and golden, 20 to 22 minutes. Remove from the oven and serve warm with tortilla chips!

## BUSINESS OF THE MONTH



Want your business spotlighted in "The Buzz"? This is a free service to our customers. Call Melanie Senter at 336.787.5433 or email [senterm@surrytel.com](mailto:senterm@surrytel.com)

### Stamey's Barbecue

4524 NC-150, Lexington, NC | 336-853-6426

Stamey's Barbecue proudly serves authentic Lexington-style BBQ in the heart of the Tyro community. Enjoy slow-cooked BBQ, slaw, hush puppies and many other traditional southern sides - made the same way for generations. Stop in and taste a true North Carolina tradition.

## BUSINESS OF THE MONTH

**THIS COULD BE YOU!**



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Contact Melanie Senter at [senterm@surrytel.com](mailto:senterm@surrytel.com) or call **336-787-5433**

### WELCOME NEW MEMBERS!

#### MOUNT AIRY EXCHANGE

336-648-8461 Talon Aviation LLC

#### LEVEL CROSS EXCHANGE

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#### PIEDMONT-CHURCHLAND EXCHANGE

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#### PILOT MOUNTAIN EXCHANGE

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336-444-4041 Wayne Adolphus Stonestreet

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336-351-0659 Andrew Kostenko

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