RECIPE: Hot Corn Dip

FROM THE KITCHEN OF: Stephanie Johns

Ingredients

5 strips of bacon

1-2 T salted butter

Dash salt/pepper

3 C fresh corn

3 cloves garlic, minced

3/4 C red onion, diced

1 small red bell pepper, diced

2 jalapeno peppers, seeded and diced

8oz cream cheese, softened

1 C sour cream

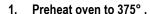
1 packet Ranch Seasoning Mix (2T)

1 C cheddar cheese, shredded

1 C Monterey Jack Cheese, shredded

2 green onions, plus more to garnish

Direction



- Cook the bacon in a large skillet over low heat until crispy on each side. Remove and place on paper towels. Crumble the bacon once cooled.
- 3. Leave the bacon dripping in the pan.
- While the bacon cooks, use a sharp knife and carefully cut the kernel off the corncob.
- Increase heat to medium-high and add the corn to the bacon drippings. Sauté for about 10 minutes, until softened. Remove from heat.
- 6. Add the garlic, red onion, and peppers to the skillet over medium heat and cook for 5 minutes, until softened. Remove from heat.
- 7. In a large bowl combine the softened cream cheese, sour cream, Ranch Seasoning, HALF of the cheeses, and diced green onion.
- 8. Add the softened vegetables and seasoned corn, stir to combine.
- Transfer to a baking dish. Top with remaining cheese. Bake for 20 minutes, uncovered. Add the crumbled bacon and cook for 5 more minutes.
- 10. Garnish with additional green onions and serve.

