

RECIPE: Hot Corn Dip

FROM THE KITCHEN OF: Stephanie Johns



Ingredients

Direction

5 strips of bacon
1-2 T salted butter
Dash salt/pepper
3 C fresh corn
3 cloves garlic, minced
¾ 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

1. Preheat oven to 375° .
2. 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.
4. While the bacon cooks, use a sharp knife and carefully cut the kernel off the corncob.
5. 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.
9. 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.