

APPETIZER

Hot Corn Dip

A warm, bubbly corn dip that gets its flavor from sautéing the corn first instead of dumping it in raw. Serve with corn chips, crackers, or veggie sticks.

Ingredients

- 4 ears corn (or 1 lb frozen corn)
- 4 tsp olive oil
- 2 tbsp butter
- 2 garlic cloves, minced
- 1 large red bell pepper, diced
- 1 large green bell pepper, diced
- 1 red onion, finely chopped
- 8 oz shredded Monterey Jack cheese (or cheese of choice)
- 1 jalapeño, finely chopped
- 8 oz cream cheese, softened
- 3/4 cup sour cream
- 3/4 cup mayonnaise
- 3/4 tsp salt
- 1 can (4 oz) chopped green chiles
- 3 scallions, finely sliced
- Optional garnish: chopped cilantro, sliced jalapeño or green chiles

Instructions

- 1 Preheat the oven to 320°F. Cut the corn off the cob if using fresh; no need to thaw if using frozen.
- 2 Melt 1 tbsp butter with 2 tsp oil in a skillet over high heat. Cook half the corn with half the garlic, stirring, about 3 minutes until golden, then transfer to a large bowl. Repeat with the remaining corn and garlic.
- 3 Add the bell peppers and onion to the skillet and cook 2 minutes until softened, then add to the bowl with the corn.
- 4 Stir in half the cheese, then all the remaining ingredients. Transfer to a baking dish and top with the remaining cheese.
- 5 Bake 30 minutes, until golden and bubbly on top.



APPETIZER (CONTINUED)

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- 6 Top with garnishes if desired and serve hot with corn chips.

TIP

Sautéing the corn first instead of using it raw is the one step worth not skipping.