

Hot Corn Dip by Lynn's Recipes



Lynn demonstrates how to make a delicious Hot Corn Dip that is full of flavor and perfect for a party, such as a Super Bowl party.

Ingredients:

- 2 Tablespoons unsalted butter
- 3-1/2 cups frozen corn kernels, defrosted
- ½ teaspoon salt
- 1/8 teaspoon freshly ground black pepper
- 1 cup finely chopped yellow onions
- ½ cup finely chopped red bell pepper
- ¼ cup chopped green onions (green and white parts)
- 1 jalapeno, seeded and minced
- 2 teaspoons minced garlic
- ½ to 1 cup mayonnaise
- 4 ounces Monterey Jack cheese, shredded
- 4 ounces sharp cheddar, shredded
- ¼ teaspoon cayenne pepper
- Tortilla chips or Frito for dipping

Preheat oven to 350°.

Spray an 8" square baking dish with cooking spray and set aside.

Melt 1 Tablespoon of the butter in a large skillet over medium-high heat. Add the corn, salt and pepper. Cook, stirring occasionally until the kernels turn deep golden brown, about 5 minutes.

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Transfer to a bowl. Melt the remaining tablespoon of butter in the skillet. Add the onions and bell peppers and cook, stirring often, until the onions are wilted, about 2 minutes. Add the green onions, jalapeno and garlic and cook, stirring for about 2 minutes or until the vegetables are softened. Transfer to the bowl with the corn. Add the mayonnaise, ½ of the Monterey Jack Cheese and half of the cheddar cheese and the cayenne and mix well. Pour into the prepared dish and sprinkle the remaining cheese on the top. Bake until bubbly and golden brown, 10-12 minutes. Serve hot with Tortilla chips or Fritos.

[Link to Induction Hot Plate](#)

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