

Cheesy Hot Corn Dip

Perfect for a Tailgate Party

2 Tablespoon butter
2 cups corn – fresh cut from cob, frozen thawed or canned, drained
½ cup chopped onion
¼ cup chopped red bell pepper
1 Tablespoon finely diced jalapeno, fresh or canned
1 clove garlic, finely chopped
2 green onions, sliced
¼ cup cream cheese (or mayonnaise)
½ cup Monterey jack cheese, shredded
½ cup cheddar cheese, shredded

Salt, pepper and cayenne to taste Melt butter in a pan over medium heat. Add corn, onion, and red pepper and sauté until corn is golden brown about five minutes. Add green onion, jalapeno and garlic and saute until fragrant about one minute. Mix in cream cheese. Mix in Monterey jack and cheddar cheeses, reserving some for topping.

Place in an oven safe serving dish, sprinkle with reserved cheeses. Bake at 350°F. until bubbling and golden - 10-20 minutes.

Serve with chips – blue corn ones are a nice contrast.

Adapted from recipes by Emeril Lagasse and [closetcooking blog](#)