



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Hot Cheesy Corn Dip

Serves 4 - 8

Ingredients

2 cups frozen corn, thawed and drained if necessary (or substitute with fresh corn)

One 4-ounce can green chile peppers

1 3/4 cups shredded Monterey Jack cheese (or Pepper Jack), divided (most of an 8-ounce package)

1/2 cup finely grated Parmesan cheese

1/2 cup Mayonnaise

Chips, crackers or bread for serving

Preheat oven to 350F and spray a 9-inch round pie dish with cooking spray; set aside.

In a large bowl add corn, green chiles, 1 cup Monterey Jack cheese, Parmesan, mayonnaise, and stir to combine.

Turn mixture out into prepared pie dish, smoothing the top lightly with a spatula.

Evenly sprinkle remaining 3/4 cup Monterey Jack cheese over the top.

Bake for about 30 to 35 minutes, or until cheese has melted and is bubbly, or is as golden browned as desired.

Serve immediately with corn chips, tortilla chips, bread, or your favorite dipper. Dip is best warm and fresh, but will keep airtight in the fridge for up to 5 days. Reheat gently.

Credit: averiecooks.com