

Hot Corn Dip

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This Hot Corn Dip is not one of my original recipes, but it is one of my favorite go-to dips and has become one of My Most Requested Recipes so I thought I would share it with you. It is easy to prepare, contains ingredients I always have on hand and I can assemble it ahead of time and bake it at the last minute.

Nowadays fresh corn in the husk is available all year long so I rarely use canned corn, but for this dish I make an exception.

Ingredients:

- 2 cans of Mexicorn, drained
- 1 1/2 teaspoons Accent
- 8 ounces sour cream
- 1 cup Hellman's Real Mayonnaise
- 15 ounces sharp cheddar cheese, grated and divided
- 1 small jar of pimentos, drained
- 4 – 5 green onions, chopped
- 1 chopped jalapeno pepper
- 1 teaspoon garlic powder
- Kosher salt and pepper



Preheat oven to 350 degrees. In a large bowl, mix together the Mexicorn, Accent, sour cream, mayonnaise, 12 ounces of grated cheddar cheese, pimentos, green onions, chopped jalapeno and garlic powder. I like a little bit of spice so I add all of the jalapeno pepper seeds. If you don't enjoy the heat, add only a few seeds.

Season with salt and pepper to taste. Spray a casserole baking dish with non-stick cooking spray and add corn mixture. Bake approximately 20 – 30 minutes until hot and bubbly. Remove from oven and sprinkle with remaining 3 ounces of shredded cheese. The warmth of the dip will melt the cheese. Serve with corn chips. Enjoy!