

Corn Dip



Ingredients

HOT

- Two 11-ounce cans Mexican corn, drained
- Two 4.5-ounce cans chopped green chiles, drained
- 2 cups grated Monterey Jack cheese (about 8 ounces)
- 2/3 cup grated Parmesan
- 1.5? cup mayonnaise

COLD

- 2 cans of Mexicorn
- 1 c. Mayo
- 1 c. Sour cream
- 10 oz. sharp cheddar cheese, grated
- 1/2 tsp. sugar
- 2-3 green onions, chopped
- 2-3 cans, green chilies, chopped
- 4 pickled jalapeños, chopped
- Corn chips, for dipping

Info

- **Prep:** 0
- **Cook:** 35
- **Serves:** -
- [Source](#)

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Rate

Directions

HOT

1. Preheat the oven to 350 degrees F. Grease a 9- 13- by 2-inch casserole dish.
2. In a medium bowl, mix the corn, chiles, cheeses and mayonnaise until fully combined. Spread the mixture in the prepared casserole dish and bake, uncovered, until bubbly around the edges, 30 to 40 minutes. Serve the dip warm from the oven with corn chips.

[dip](#), [scallions](#), [chili](#), [sour cream](#), [cheddar](#), [cheese](#), [mayo](#), [corn](#), [mexican](#)

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