

Hot Corn Dip

From the Kitchen of [Deep South Dish](http://deepsouthdish.com)

Ingredients

- 2 (11 ounce) cans Mexicorn/Fiesta Corn, drained
- 2 (7 ounce) cans chopped green chiles, drained
- 2 tablespoons chopped, pickled jalapeno
- 2 cups grated Monterey Jack cheese
- 2/3 cup grated Parmesan cheese
- 1 cup mayonnaise
- 1 teaspoon dried red pepper flakes, or to taste, optional
- Corn chips or tortilla chips, for dipping

Instructions

1. Preheat the oven to 350 degrees F. Spray or butter a 9 x 13 inch baking dish.
2. Mix together everything in a large bowl.
3. Transfer to prepared baking dish and bake, uncovered at 350 degrees F for about 30 to 40 minutes, or until bubbly around the edges.
4. Serve warm with the chips.
5. Instead of baking, may also transfer to a 4-quart crockpot and cook covered on high for about an hour, or on low until warmed through and bubbly. Hold over low or keep warm for serving.

Notes

You can halve this recipe and bake in a 9 x 9 inch baking dish or deep dish pie plate as pictured.

When fresh corn is in season, definitely use it! You'll need 4 to 5 ears of cooked corn (use your favorite method, boiled, roasted, microwaved), depending on the size for roughly 3 cups corn.

When using fresh corn as a substitute for the Mexicorn, I like to use a smaller portion of my Fiesta Corn recipe, adding in some diced and sauteed onion and green and red sweet bell pepper. Add 8 ounces fresh, lump crabmeat, drained, and gently fold in once the other ingredients are combined, just before baking.

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