**Corn Dip**

Ingredients**:**

-5 strips bacon

-1-2 Tablespoons salted butter

-Salt/Pepper

-3 cups fresh corn, you’ll need 4-5 ears

-3 cloves garlic, minced

-¾ cup red onion, diced

-1 small red bell pepper, diced

-2 jalapeno peppers, seeded and diced

-8 oz. cream cheese, softened

-1 cup sour cream

-1 packet Ranch Seasoning Mix, equal to 2 Tablespoons

-1 cup cheddar cheese, shredded

-1 cup Monterey Jack cheese, shredded

-2 green onions, plus more to garnish

Instructions:

1. Preheat oven to 375 degrees.  Cook the bacon until crispy. Crumble the bacon once cooled.  Leave the bacon drippings in the pan.
2. Cut the kernels off the corn. Add the corn to the bacon drippings. Sauté for about 10 minutes, adding butter as needed. Season with salt and pepper.  Add the garlic, red onion, and peppers to the skillet and cook for 5 minutes, until softened. Remove from heat.
3. In a large bowl combine the softened cream cheese, sour cream, Ranch Seasoning, HALF of the cheeses, and diced green onion.  Add the softened vegetables and seasoned corn, stir to combine.
4. Transfer to a baking dish.  Top with remaining cheese. Bake for 20 minutes, uncovered.
5. Add the crumbled bacon and cook for 5 more minutes.
6. Garnish with additional green onions and serve.

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