



courtesy of Who Are Those Guys? BBQ Competition Cooking Team
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Sweet Corn Dip

Here is a great dip that should be made during the summer when sweet corn is at its peak. We cut corn from the cob to freeze every August and break out the packs after winter sets in, it's a good taste of summer when the north winds blow. I have added a bit of Old Bay Seafood seasoning to give it a bit of a Maryland twist. For me, sweet corn and crabs is a combo that is tuff to beat. If you can find Old Bay, either leave it out or substitute your favorite BBQ rub. I have made this dip using Dizzy Pig Pineapple Head Rub with tasty results.

Ingredients

- 1- 16 oz can of corn or 1 lb frozen corn or 6-8 ears of fresh sweet corn removed from cob (1st choice)
- 2 - 4 oz. cans chopped green chile peppers
- 1/2 cup chopped sweet red pepper
- 1 cup shredded Monterey Jack cheese
- 2 Tablespoons jalapeno peppers chopped
- 1 cup mayo
- 1 Teaspoon Old Bay Seasoning
- 1/2 cup shredded Parmesan cheese
- 2 Tablespoons sliced (green/black/or both) olives (optional for garnish)

Directions

Preheat oven to 350

Remember, we are not baking here, so if you have a little more or less of the chopped ingredients, go ahead and toss them in, the more the merrier.

Mix all ingredients together except olives and pour into 2 quart baking dish.

Bake at 350 for 30 minutes or until hot throughout.

Garnish with sliced olives if desired.

Serve warm with tortilla chips or crackers.