



Makes: 12 servings

Prep Time: 10 minutes Cook Time: 20 minutes

Total Time: 30 minutes

Korean Corn Cheese Dip

Ingredients

- 2/3 cup good-quality mayonnaise
- 4 medium ears fresh corn, kernels cut from the cob (about 4 cups)
- 1 cup shredded mozzarella cheese
- 1 tsp sugar
- 4 green onions, thinly sliced
- 1/4 cup diced red, yellow, or orange bell pepper
- 2 tbsp finely chopped fresh basil
- 1 tsp garlic salt
- Fresh corn kernels, for garnish
- Fresh basil leaves, for garnish

Instructions

Preheat the oven to 400°F. Lightly grease a small oven-safe baking dish or cast iron skillet.

In a medium bowl, combine the mayonnaise, corn, mozzarella cheese, sugar, green onions, bell pepper, basil, and garlic salt. Stir until everything is evenly combined.

Transfer the mixture to the prepared baking dish and spread it into an even layer. Bake for 15 to 20 minutes, or until hot and bubbly around the edges.

For a golden, lightly charred top, place the dish under the broiler for 1 to 2 minutes, watching carefully to prevent burning.

Garnish with fresh corn kernels and basil leaves. Serve warm with crostini, crackers, pita chips, or sturdy tortilla chips.

Chef's Notes:

- Fresh summer corn gives this dip the sweetest flavor, but frozen corn (thawed and well-drained) works well when fresh isn't available.
- For a little heat, stir in 1 teaspoon of gochujang or a pinch of red pepper flakes.
- This dip can be assembled several hours ahead of time, covered, and refrigerated until you're ready to bake.
- Leftovers reheat beautifully in a 350°F oven or microwave.
- For extra flavor, sprinkle a little grated Parmesan over the top before broiling.
- For a more authentic Korean flavor add 2 teaspoons of gochujang when combining all of the ingredients.

Recipe inspired by The Cafe Sucre Farine