



Corn and Bacon Dip courtesy Chef Donna Marie Desfor and There's A Chef in My Kitchen Ilc.
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Corn and Bacon Dip

This delicious *can't-get-enough-of-it dip* is perfect for entertaining any time of year! With only 4 ingredients and a food processor, you're a few pulses away from making a dip suitable for any occasion. The real boost in flavor comes from *The Spice & Tea Exchange*® Bacon Smoked Sea Salt, but if you don't have a store nearby to grab some, **substitute a drizzle of maple syrup, and generous pinch of sea salt (smoked sea salt if you have it or add a drop of liquid smoke) and a splash of Worcestershire sauce to the corn.** Taste after you puree and adjust the taste as needed. To boost the flavor, add a splash of maple syrup and Worcestershire to your bacon as it

finishes cooking. It will caramelize and candy your bacon with a delicious coating. Make this now and put it on your radar screen for those big game parties you're planning. It's delicious with chips, as a spread, and with chicken wings? Let's just say you might want to double the recipe!

Recipe: Corn and Bacon Dip

Makes about 1 cup

Ingredients

- 1 cup corn kernels (frozen corn is fine, just cook it, drain it and let it cool before using)
- 1 clove garlic, through a garlic press
- 1 8 ounce package cream cheese at room temperature
- 1 to 2 teaspoons *Bacon Smoked Sea Salt* (for substitutions see note above)

To Garnish

- Cooked, chopped bacon
- Fresh chives, chopped

Preparation

Place the corn and garlic in the bowl of a food processor and process until a thick puree. Scrap down the bowl as needed. About 3 minutes. Add in the cream cheese and process until well combined and almost smooth. Add in the seasonings and pulse to combine.

Place in a container and refrigerate for a few hours to allow flavors to meld. Taste. Adjust seasoning as needed. Garnish with chopped bacon and fresh chives. Serve slightly chilled.