

Jalapeño-Corn Dip

By Melissa Knific

Published Oct. 16, 2024

Total Time 30 minutes

Prep Time 10 minutes

Cook Time 20 minutes

Rating ★★★★★ (512)



Christopher Testani for The New York Times. Food Stylist: Simon Andrews.

This much-loved and often devoured rich and spicy molten dip can be found at parties and potlucks across the Midwest and South. The heat from the jalapeños is present but tamed by sweet corn kernels, cream cheese, sour cream and melty Monterey Jack. While two jalapeños might seem like a lot, keep in mind that they're seeded (feel free to leave the seeds in one or both if your palate favors spice — after all, the chiles are part of the dip's draw). Frozen corn makes this a year-round dish, but of course, fresh kernels work just as well if the vegetable happens to be in season. Bacon can be omitted for a vegetarian version; in this case, skip to step 2, adding an extra tablespoon of oil and stirring in a teaspoon of smoked paprika for a hint of smoke.

INGREDIENTS

Yield: 8 servings

- 4 ounces bacon, diced (4 to 5 slices)
- 1 tablespoon olive oil
- 4 cups frozen regular sweet corn, from 2 (10- to 12-ounce) packages (no need to thaw), or 3½ to 4 cups fresh kernels
- 4 scallions, trimmed and thinly sliced, whites and light greens separated from dark greens
- 4 garlic cloves, finely chopped
- 2 jalapeños, seeded and chopped
- 1 teaspoon chili powder, plus more for serving
- 1 (4-ounce) can diced mild green chiles

PREPARATION

Step 1

Heat broiler with a rack positioned closest to the heat source. Add bacon to a dry (10-inch) broiler-safe skillet and cook on the stove over medium heat, stirring occasionally, until starting to crisp, 5 to 7 minutes. Using a slotted spoon, transfer bacon to a plate.

Step 2

Add oil to the skillet. Stir in frozen corn, scallion whites and light greens, garlic, jalapeños and chili powder. Cook on medium, stirring occasionally, until corn is hot and everything starts to soften, 3 to 6 minutes. Stir in green chiles and ¾ teaspoon salt; cook for 1 minute.

Step 3

Turn down the heat to low. Add cream cheese, mayonnaise, sour cream and juice from half the lime. Cook, stirring constantly, until the cream cheese is melted, about 2 minutes. Stir in 1 cup of the Monterey Jack until melted, and then stir in the cooked bacon.

Salt

8 ounces cream cheese, cut into pieces

¼ cup mayonnaise

¼ cup sour cream

1 lime, halved

1½ cups shredded Monterey Jack or pepper Jack cheese (6 ounces)

Tortilla or corn chips, for serving

Taste and add more lime and salt, if desired. Scatter the remaining Monterey Jack on top.

Step 4

Broil the dip until the top is golden, keeping an eye on it the entire time, 1 to 2 minutes. Remove from the broiler and cool for a few minutes, then sprinkle the scallion greens and more chili powder on top. Serve hot with tortilla chips for dipping.

Private Notes

Leave a Private Note on this recipe and see it [here](#).