

Kansas City Cheesy Corn

Ingredients

- 1 tsp cooking oil
- 1 cup diced bacon
- 1 Tbsp minced garlic
- 1 lb frozen corn
- 1 cup milk
- 4 oz Velveeta cheese
- 4 oz cream cheese
- 2 Tbsp butter
- 1 tsp kosher salt
- 1/2 tsp ground black pepper
- 1/8 tsp cayenne pepper
- 1 1/2 cups shredded cheddar cheese, divided

Directions

Preheat oven to 350°F.

Heat oil over medium heat in a medium-large saucepan. Add the bacon and cook until the fat is rendered, about 5 minutes. Add the garlic and cook for a couple of minutes. Add the corn, milk, velveeta, cream cheese and butter, turn heat down to medium-low, and cook, stirring occasionally, until the cheeses and butter melt and a smooth sauce is formed. Season with salt and peppers. Add 3/4 cup cheddar cheese and continue cooking, stirring occasionally, until the cheese melts. Turn off the heat.

Transfer the corn mixture to an 8"x8" baking dish. Sprinkle with remaining cheddar cheese. Bake for 15 minutes or until the cheese on top bubbles.