



## **Corn Dip with Cream Cheese**



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## Introduction

Corn dip is a delightful and creamy dish that brings together the sweetness of corn with the richness of cream cheese. Perfect for parties or a casual gathering, this dip is easy to prepare and is sure to be a hit. With a balance of flavors and textures, it's a great addition to any appetizer table.

## Detailed Ingredients with measures

- Corn kernels: 2 cups, cooked or canned
- Cream cheese: 8 oz, softened
- Sour cream: 1 cup
- Mayonnaise: 1/2 cup
- Shredded cheddar cheese: 1 cup
- Green onions: 1/4 cup, chopped
- Jalapeño peppers: 1-2, diced (optional for heat)
- Garlic powder: 1 teaspoon
- Salt: to taste
- Black pepper: to taste

## Prep Time

15 minutes

## Cook Time, Total Time, Yield

Cook Time: 0 minutes



Total Time: 15 minutes

Yield: 8-10 servings



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## Detailed Directions and Instructions

### Step 1: Prepare the Ingredients

Gather all the necessary ingredients for the corn dip, including cream cheese, corn, green onions, and any additional spices or toppings you prefer.

### Step 2: Soften the Cream Cheese

Ensure that the cream cheese is softened to room temperature. This can be done by leaving it out for about 30 minutes or microwaving it on low power for a few seconds.

### Step 3: Mix the Cream Cheese

In a large mixing bowl, combine the softened cream cheese with the corn. Use a hand mixer or a spatula to blend them together until they are well incorporated.

### Step 4: Add Flavorings

Stir in chopped green onions and any other seasonings you prefer, such as garlic powder or pepper. Mix thoroughly to ensure even distribution.

See also [Crispy Breakfast Potatoes Recipe That Excites](#)

### Step 5: Transfer to Serving Dish

Once the mixture is well combined, transfer it to a serving bowl. Use a spatula to smooth the top, creating an even surface.

**Step 6: Chill Before Serving**

For best results, cover the dish with plastic wrap and chill in the refrigerator for at least one hour to allow the flavors to meld together.

**Step 7: Serve with Dippers**

When ready to serve, remove the corn dip from the refrigerator and accompany it with your choice of dippers, such as tortilla chips, vegetables, or crackers.

## Notes

**Note 1: Variations**

Feel free to customize the dip with additional ingredients such as diced jalapeños for heat or shredded cheese for extra richness.

**Note 2: Storage**

Store any leftovers in an airtight container in the refrigerator for up to 3 days. The dip may thicken as it sits, so consider stirring in a bit of sour cream when serving.

**Note 3: Serving Size**

This recipe serves about 6 to 8 people as an appetizer, but it can easily be scaled up or down depending on your needs.





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## Cook techniques

### Mixing Ingredients

When making corn dip, it's essential to thoroughly mix the ingredients to ensure an even distribution of flavors. Use a large mixing bowl and a spatula or spoon to combine cream cheese, corn, and other ingredients until smooth.

### Chilling the Dip

Allow the corn dip to chill in the refrigerator for at least an hour before serving. This helps the flavors meld together and enhances the overall taste of the dip.

### Serving Suggestions

Serve the corn dip with a variety of dippers like tortilla chips, crackers, or veggie sticks. This provides texture and balance to the creamy dip.

See also [Quick and Easy Mozzarella Chicken](#)

### Customization

Feel free to customize the corn dip by adding ingredients such as diced jalapeños for heat or herbs for freshness. Adjust flavors according to personal preference.

### Storage Tips

Store any leftover corn dip in an airtight container in the refrigerator. It can usually last for up to three days, maintaining its flavor and texture.



## FAQ

### **Can I make corn dip ahead of time?**

Yes, you can prepare the corn dip ahead of time. Just be sure to store it in the refrigerator and allow it to chill before serving.

### **What can I use instead of cream cheese?**

If you're looking for a lighter option, you can substitute Greek yogurt or cottage cheese for cream cheese, although the texture and flavor will differ slightly.

### **Is this dip spicy?**

The corn dip as described is not inherently spicy. However, you can add jalapeños or hot sauce if you prefer some heat.

### **Can I freeze corn dip?**

Freezing corn dip is not recommended, as it may alter the texture of the ingredients once thawed. It's best enjoyed fresh.

### **What type of corn should I use?**

You can use canned corn, frozen corn, or fresh corn depending on your preference. Just ensure that it's well-drained if using canned or frozen corn.



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## Conclusion

The corn dip with cream cheese is a delightful blend of creamy and savory flavors that makes for an irresistible appetizer or side dish. Its simple preparation and delicious taste make it a perfect choice for gatherings, parties, or family dinners. Whether enjoyed on its own with chips or as a complement to other dishes, this corn dip is sure to be a crowd-pleaser, providing a burst of flavor with every bite.

See also [Garlic Butter Steak and Potatoes](#)

## More recipes suggestions and combination

### **Cheesy Spinach Dip**

Combine fresh spinach, cream cheese, and your choice of cheese for another creamy dip that's as comforting as it is delicious. Pair it with tortilla chips or bread for a tasty treat.

### **Buffalo Chicken Dip**

For spice lovers, try a buffalo chicken dip that combines shredded chicken, cream cheese, buffalo sauce, and cheese. Perfect for game day or any gathering, this dip adds a kick to your snack table.

### **Mexican Bean Dip**

Mix beans, sour cream, and salsa for a flavorful dip that pairs well with tortilla chips. This zesty option can be a great addition alongside the corn dip for a vibrant spread.



**Classic Seven-Layer Dip**

Layer refried beans, guacamole, sour cream, salsa, cheese, olives, and green onions for a colorful and hearty dip that offers a little bit of everything in every scoop.

**Avocado Hummus**

For a twist on traditional hummus, blend ripe avocados with chickpeas, tahini, and lemon juice for a creamy and healthy dip. It pairs beautifully with pita chips or vegetable sticks.

**Hot Crab Dip**

Create an indulgent hot crab dip with cream cheese, crab meat, and seasonings. Bake until bubbly and serve it warm with crusty bread or crackers for an extra special appetizer.



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