



Hot Cheesy Sausage Corn Dip

The First Bite That Hooked Me

The smell hit me first—sizzling sausage, sharp Parmesan, and sweet corn. My friend brought this dip to a potluck last fall. One bite, and I was obsessed. The creamy heat, the crunch of Fritos—pure comfort. **Ever wondered how you could turn Hot Cheesy Sausage Corn Dip into something unforgettable?** Now I make it for game nights, snow days, even just because. It's that good.

My Messy (But Delicious) First Try

I rushed my first attempt. Didn't drain the sausage well enough. The dip was greasy, but still vanished at the party. **Home cooking isn't about perfection—it's about joy shared.** My takeaway? Slow down. Taste as you go. Now I keep napkins handy and let the dish rest before

serving. What's your favorite "messy but delicious" recipe?

Why This Dip Works

- The salty Parmesan cuts through the rich mayo, balancing each bite. - Crunchy corn adds texture against the creamy base. **Which flavor combo surprises you most?** Try it with pretzels for extra salt or veggies for freshness. Every bite feels like a party.

A Dip With Roots

This dish nods to Southern cheese dips and Midwest hot dishes. *Did you know?* Canned corn became popular in the 1950s, making recipes like this easy. It's a humble dish with big flavor. Share your family's twist on cheesy dips below!



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Ingredients:

Ingredient	Amount	Notes
Ground pork sausage	½ lb.	Hot or mild, as preferred
Mexicorn	1 (11 oz) can	Drained
Mayonnaise	1 cup	Duke's brand recommended
Grated Parmesan cheese	1 cup	Fresh or pre-grated
Optional garnish	As needed	Paprika, green onions, chives, or herbs
For serving	As needed	Fritos, crackers, baguette, veggies, pretzels

How to Make Hot Cheesy Sausage Corn Dip

Step 1

See also Spicy Jalapeno Popper Grilled Cheese Sandwich
Preheat your oven to 375°F. Brown the sausage in a skillet over medium heat. Break it up with a spoon as it cooks. Drain the grease and move it to a bowl. (Hard-learned tip: Pat the sausage dry with a paper towel to avoid a greasy dip.) **Step 2** Mix in the drained corn, mayo, and Parmesan. Stir gently until everything is combined. Don't overmix—it'll get gluey. Transfer to a greased baking dish. **Step 3** Bake for 25–30 minutes until bubbly. Place the dish on a baking sheet to catch spills. Garnish with paprika or herbs right before serving. **What's your go-to chip for dipping? Share below! Cook Time:** 25 minutes **Total Time:** 35 minutes **Yield:** 8 servings **Category:** Appetizer, Party Food

3 Twists on This Crowd-Pleasing Dip

Vegetarian Swap sausage for crumbled tempeh or plant-based meat. Add smoked paprika for depth. **Spicy** Use hot sausage and stir in diced jalapeños. Top with extra cayenne. **Seasonal** Replace corn with roasted pumpkin in fall. Sprinkle pumpkin seeds on top. **Which twist would you try first? Vote in the comments!**

Serving Ideas for Your Dip

Pair with Fritos, toasted baguette slices, or carrot sticks. Add a side of pickles for tang. Drink match: Iced tea (non-alcoholic) or a cold lager (alcoholic). Both cut the richness. **Which would you choose tonight?**



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Keep It Fresh or Freeze It

Store leftover dip in the fridge for up to 3 days. Reheat in the oven at 350°F until warm. Freeze cooled dip in airtight containers for up to 2 months. Thaw overnight in the fridge before reheating. *Fun fact: This dip tastes even better the next day!*

See also [Pigs Tucked in Cozy Dough](#)

Batch-cooking tip: Double the recipe and freeze half for later. Why this matters? Busy nights call for quick, cozy fixes. What's your go-to freezer meal? Share below!

Oops-Proof Your Dip

Issue 1: Dip too greasy? Drain sausage well and blot with paper towels. Issue 2: Not cheesy enough? Add extra Parmesan or a handful of cheddar. Issue 3: Too thick? Stir in a splash of milk before baking. Why this matters? Small tweaks make big flavor wins. Ever had a kitchen fail turn into a win? Tell us!

Your Questions, Answered

Q: Can I make this gluten-free? A: Yes! Use gluten-free dippers like Fritos or veggies. **Q: Can I prep it ahead?** A: Mix everything, cover, and refrigerate overnight. Bake when ready. **Q: What's a mayo swap?** A: Try sour cream or Greek yogurt for tang. **Q: How do I halve the recipe?** A: Use a smaller dish and bake 20 minutes. **Q: Can I use fresh corn?** A: Yes! Swap 1.5 cups fresh kernels for canned.

Dig In and Share!

This dip is a crowd-pleaser—just like my grandkids' game-day cheers.

Fun fact: I've served it at every family gathering since 2012. **Tag**

@SavoryDiscovery on Pinterest with your creations! Happy cooking! —Elowen Thorn.