



Slow Cooker Cheddar Corn

Description

Ingredients

4 cups frozen corn
1 cup shredded cheddar cheese
1/2 cup cream cheese, softened
1/4 cup butter, melted
1/4 cup milk
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
Salt and pepper to taste

Directions

1. In a slow cooker, combine the frozen corn, shredded cheddar cheese, cream cheese, melted butter, and milk.
2. Add the garlic powder, onion powder, salt, and pepper. Stir to combine everything well.
3. Cover and cook on low for 3-4 hours, stirring occasionally, until the cheese is melted and the mixture is creamy.
4. Adjust the seasoning to taste before serving. Enjoy!

Variations & Tips

For a bit of extra flavor, consider adding a pinch of cayenne pepper or some diced jalapenos for a spicy kick. If you prefer, you can use fresh corn cut off the cob instead of frozen corn. You can also mix in some crispy bacon bits or chopped green onions just before serving for added texture and flavor.

Category

1. Crockpot Recipes

Date Created

23/01/2025

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