



Cheesy Loaded Corn



3 servings



20 minutes

INGREDIENTS

- 3 corn cobs (microwaveable options can be used for convenience)
- 2 tablespoons butter, divided
- 3 rashers of bacon, diced
- 1/2 cup grated Parmesan cheese
- 1/3 cup spicy mayo
- A small bunch of chives, finely chopped

DIRECTIONS

1. Prior to cooking, prepare the corn by cutting, removing the silk, and wrapping each cob in foil.
2. Split the butter into two cubes, each approximately 1 tablespoon.
3. Place a cast iron frypan over medium-high heat and add 1 tablespoon of butter. Allow it to melt and begin to bubble.
4. Add the bacon to the pan and cook it to your preferred level of crispiness. If you desire a very crispy texture, the bacon can remain in the pan throughout the cooking process. Otherwise, cook for approximately 5 minutes, removing the bacon from the pan halfway through step 6.
5. Add the foil-wrapped corn cobs to the pan and cook, turning them frequently, for approximately 10 minutes.
6. Remove the corn from the foil and place them directly on the pan. Add the remaining 1 tablespoon of butter and rub it over the corn to help the grilling process. Continuously turn the corn until it reaches an appealing color and a buttery glaze. Once done, transfer the corn to a plate.
7. Sprinkle the grated Parmesan cheese and garnish with bacon. Generously dollop spicy mayo on top and garnish with finely chopped chives. Extra cheese is always good, so go wild!



Share your version with us!

Let us know how this recipe worked for you and share a picture. We'd love to feature you!

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