

# Hot Bacon and Corn Salsa

## Ingredients

- 4 slices of thick-cut bacon diced
- 4 ears of non-GMO corn, shucked and cut off the cob
- 1/2 cup chopped onion
- 1/2 cup red bell pepper diced
- 1 jalapeno pepper, seeds removed and diced
- 4 oz cream cheese
- 3 scallions finely sliced
- salt and pepper to taste

## Instructions

1. Place a heavy skillet over medium heat and cook bacon until crisp. Remove cooked bacon from skillet and place on paper towels.
2. Drain skillet, but do not rinse or wipe dry. Place back over medium heat. Add onion and cook until onion begins to soften and brown slightly.
3. Add corn kernels and red pepper to skillet and cook for about 4 minutes.
4. Place cream cheese, jalapeño and scallions in the bowl of a food processor and pulse until blended.
5. Add cream cheese mixture to skillet with corn and stir over medium heat until bubbly.
6. Remove from heat and top with cooked bacon. Serve with your favorite dipping chips.

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