

Suzy & Clark Neal's

LOADED FRIED CORN

SERVES: 6



INGREDIENTS:

3 tbsp unsalted butter

2 (15.25 oz) cans golden corn, well drained

1 jalapeño, seeded and diced

¼ tsp kosher salt

4 slices thick-cut bacon, cooked and chopped into large pieces

2-3 tbsp Cotija cheese, crumbled

3 green onions, sliced on the bias

hot honey, for drizzling

DIRECTIONS:

1. Heat a large cast-iron skillet over medium heat, then add the butter to the hot pan.
2. When the butter is melted and hot, increase the heat to medium-high and add the corn, jalapeño, and salt. Let the corn cook undisturbed for a few minutes before stirring.
3. Reduce the heat to medium and cook for 8 to 10 minutes, stirring occasionally, until sizzling and lightly browned.
4. Stir in the bacon and transfer to a serving bowl.
5. Top with the cheese, green onions, and a drizzle of hot honey. Serve immediately.