

Treasure Barrel

Traditional Corn Dip Recipe – Easy & Classic

10 min Prep time	**10 min** Cook time	**20 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups fresh corn kernels
- [ ] 2 tbsp unsalted butter
- [ ] 1/2 cup shredded sharp cheddar cheese
- [ ] 2 tbsp finely chopped green onions
- [ ] 1 tsp lime juice
- [ ] 1 tsp honey
- [ ] Salt and pepper to taste

Optional Garnish

- [ ] Fresh parsley, chopped
- [ ] A pinch of smoked paprika

Instructions

1. Melt the butter in a medium saucepan over medium heat until it just begins to foam.
2. Add the corn kernels, stirring gently; cook for 3–4 minutes until they turn a golden-yellow and release a sweet scent.
3. Stir in the shredded cheddar until it melts smoothly, creating a velvety mixture.
4. Remove from heat, fold in lime juice, honey, and green onions; season with salt, pepper, and optional smoked paprika.
5. Transfer to a serving bowl, garnish with parsley, and serve warm with your favorite chips.

Nutrition per serving

210 kcal	8 g	20 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not overcook the corn; it should stay slightly crisp for texture.
- If the dip thickens too much, stir in a splash of milk or cream.
- Adjust sweetness by tasting before adding honey.