

Pale Ale Corn Dip

[Cooking Basics](#) [Cooking Paleo Cookbook](#) [Cooking for Large Groups](#) [2019 Menu](#) [Cooking Tips](#) [Cooking Paleo Dip](#)

Pale Ale Corn Dip

Ingredients

- 3 1/2 cups frozen corn
- 1 jalapeño, seeds and stem removed, minced
- 1 red bell pepper, seeds and stem removed, diced finely
- 2 cloves of garlic, minced
- 1 1/4 cup monterey jack cheese, grated
- 3/4 cup sour cream
- 1/2 cup pale ale beer
- 1/2 teaspoon ground cumin
- 1/2 teaspoon chili powder
- 1/2 teaspoon onion powder
- salt
- pepper
- 12 ounces cream cheese
- 4 strips of bacon, cooked until crisp, chopped
- green onions, sliced, for garnish

Process

To your slow cooker, add the corn, jalapeño, red bell pepper, garlic, monterey jack cheese, sour cream, pale ale beer, cumin, chili powder, onion powder, and salt and pepper to taste. Stir to combine.

Break the cream cheese into pieces and place on top of the corn mixture.

Cover the slow cooker and cook for 4 hours on high or 6-8 hours on low.

When you are ready to serve, Give the corn mixture a stir to incorporate the cream cheese.

Serve immediately, topped with bacon and green onions, with tortilla chips.