

Slow Cooker Cheddar Corn with Bacon: A Rich, Creamy, and Delicious Side

Slow Cooker Cheddar Corn with Bacon: The Creamiest, Richest Side Dish



METHOD

Slow cooker

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ChefManiac

INGREDIENTS

2 (15 oz) cans whole kernel corn, drained

1 (8 oz) block cream cheese, cubed

1/2 cup unsalted butter, cubed

1/2 cup whole milk

1 cup shredded cheddar cheese

1/2 lb bacon, cooked and crumbled

1 tbsp sugar

Salt and black pepper, to taste

Fresh chives or green onions, for garnish

Swaps and Notes:

Corn: Canned corn is perfect for this recipe because it makes it so easy. You can also use fresh corn kernels that you've cut off the cob, or frozen corn. If using fresh or frozen, you may need to increase the cooking time slightly.

Cream Cheese: Full-fat cream cheese is a must for a rich, creamy texture. Don't use a low-fat version, as it may not melt as smoothly.

Milk: Whole milk works best for a rich, creamy texture. You can use half-and-half or heavy cream for an even richer result.

Bacon: Cook the bacon until it's crispy for the best texture. You can also use pre-cooked bacon for an even quicker recipe.

Cheese: Use a sharp cheddar cheese for the best flavor. You can also use a different kind of cheese like Monterey Jack or a Mexican blend.

Instructions:

Cook the Bacon: In a skillet, cook the bacon over medium heat until it's crispy. Remove the bacon and place it on a paper towel-lined plate to drain.

Once it's cool, crumble it into small pieces.

Combine Ingredients: In the slow cooker insert, combine the drained whole kernel corn, cubed cream cheese, cubed butter, whole milk, and sugar. Stir everything together until it's well combined.

Cook: Cover the slow cooker with a lid and cook on low for 2-3 hours.

Stir in Cheese and Bacon: Stir the creamed corn a couple of times during the cooking process to ensure that the cream cheese and butter are fully melted and incorporated. Just before serving, stir in the shredded cheddar cheese and the crumbled bacon.

Serve: Let the cheese melt for a few minutes, then give it a final stir. Taste the corn and adjust the seasoning with salt and pepper if needed. Garnish with fresh chives or green onions and serve hot.

Tips for Success:

Cube the Cream Cheese and Butter: Cubing the cream cheese and butter helps them melt more evenly and quickly, ensuring a smooth and creamy final product.

Stir Occasionally: Give the corn a good stir every hour or so to prevent anything from sticking to the bottom and to ensure all the ingredients are well mixed.

Add Cheese and Bacon Last: Adding the cheese and bacon just before serving keeps the cheese from getting too oily and the bacon from becoming soggy.

Adjust Sweetness: Taste the creamed corn before serving. If you prefer it sweeter, you can add a little more sugar. If you prefer it more savory, you can add a little more salt or black pepper.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: Approximately 350

Protein: 10g

Fat: 25g

Carbohydrates: 20g

Storage and Leftover Tips:

More Recipes You Will Love:

Final Thoughts:

DIRECTIONS

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serving. If you prefer it sweeter, you can add a little more sugar. If you prefer it more savory, you can add a little more salt or black pepper.

10. **Serving Suggestions and Pairings:** This Slow Cooker Cheddar Corn with Bacon is an incredibly versatile side dish. It pairs perfectly with so many different meals. It's a fantastic side for roasted chicken, turkey, ham, or pork. It's a great addition to a spread of other classic comfort foods like my recipe for These Easy Turkey Wings are My Favorite Comfort Food for Lazy Sundays or a hearty bowl of my This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort.
11. **Nutritional Information (Per Serving):** Please note: This is an approximation and can vary based on the specific ingredients used.
12. **Calories:** Approximately 350
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16. This is a rich and decadent side dish, so it's best enjoyed as a special treat.
17. **Storage and Leftover Tips:** Leftover creamed corn can be stored in an airtight container in the refrigerator for up to 3 days. To reheat, you can warm it in the microwave or in a pot on the stove over low heat. You may need to add a splash of milk to loosen it up.
18. **More Recipes You Will Love:** If you're a fan of easy and delicious meals, you'll love some of my other creations. For a great weeknight dinner, my recipe for This Dorito Casserole is My Favorite Weeknight Dinner Shortcut is a lifesaver. And for a cozy, comforting dinner, you can't go wrong with my recipe for These Chicken Enchiladas are My Go-To for Cozy Crowd-Pleasing Dinners.
19. **Final Thoughts:** This Slow Cooker Cheddar Corn with Bacon is a recipe that is sure to become a new favorite in your home. It's a simple, flavorful, and incredibly easy side dish that is the perfect way to get a delicious, comforting side on the table with minimal effort.
20. I'd love to know what your go-to slow-cooker side dish is! Let me know in the comments below. And don't forget to follow me for more delicious recipes. Happy cooking!

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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