

# Slow Cooker Cheddar and Corn

## Ingredients

### Base

4 C corn, kernel, frozen

### Sauce

1 C cheddar cheese, shredded

½ C cream, heavy

¼ C butter, unsalted, melted

### Smokey Crunch

6 slices bacon, cooked

### Seasonings

¼ tsp garlic powder

¼ tsp paprika

2 T parsley, fresh

salt – to taste

pepper – to taste

## Directions

1. Fry the bacon.
2. Lightly spray inside of slow cooker with oil. Pour in corn, it can be frozen. Pout in shredded cheese, crumbled bacon, heavy cream, and melted butter.
3. Sprinkle the garlic powder, paprika, salt, and pepper directly over the mixture and stir vigorously until the corn is evenly coated with dairy and spices.
4. Place lid on cooker. Cook on low for 4 hours, 2 hours on high if in a hurry. **STIR THE MIXTURE TWICE** while cooking. This will prevent sticking and burning

## Tips

- Don't use canned corn. It's already soft and will turn to mush in the cooker.
- If you want outrageously thick, add 4 ounces of cubed, softened cream cheese with the heavy cream.