



Sweet Hot Corn Cheese

BY CHEF DEUKI HONG

SERVES 2

INGREDIENTS →

- 1 Sweet Hot Corn Cheese Seasoning Card:
 - 1 tsp (2 pods) Gochugaru Chile
 - 1 tsp (2 pods) California Onion Powder
 - 1 tsp (2 pods) Parsley
 - 1 tsp (2 pods) Chives

FRESH

- ¼ cup finely chopped white or yellow onion
- 4 Tbsp shredded Mozzarella cheese, divided

PANTRY

- Oil for greasing dish
- 1 Tbsp vegetable oil
- 2 Tbsp brown sugar
- 1 Tbsp kosher salt
- ¼ cup Kewpie Mayo
- 2 Tbsp ground Flamin' Hot Cheetos, crushed from ½ cup whole Cheetos

FREEZER

- 1 cup frozen sweet corn

SUBSTITUTIONS →

KEWPIE MAYO: Any kind of regular mayo will work if you can't find Kewpie, but we recommend Kewpie because it has a bit more umami to it

SERVE WITH →

- Tipsy Korean Bar Snack

RECIPE SEASONING CARDS
BY CHEF DEUKI HONG
AVAILABLE AT EATOCCO.COM

INSTRUCTIONS

- 1. PREP:** Preheat the oven to broil. Grease a small 8-12oz oven-safe dish.
- 2. CARAMELIZE THE ONIONS:** Heat 1 Tbsp vegetable oil in a small pan over medium heat. Add 2 Tbsp brown sugar to the pan along with the onions. Stir continuously until the mixture caramelizes, about 8-10 minutes.
- 3. MAKE THE BASE:** In the same pan with the caramelized onion, lower the heat to medium low and add the corn, 2 Tbsp of the mozzarella cheese, mayo, salt, 2 Gochugaru Chile pods, and 2 California Onion Powder pods and stir together for 2 minutes to incorporate.
- 4. MAKE THE CHEETOS TOPPING:** Add the Flamin' Hot Cheetos dust, 2 Parsley pods, and 2 Chives pods to a small bowl and mix thoroughly to combine.
- 5. BAKE:** Transfer the corn mixture from the pot to the greased dish and sprinkle on top the remaining 2 Tbsp mozzarella cheese. Broil in the oven on high just until the cheese melts, removing before the cheese begins to slightly brown. It shouldn't take longer than 2 minutes for the cheese to melt to the right consistency.
- 6. PLATE:** Sprinkle the Cheetos topping directly over the dish fresh out of the oven and serve immediately with forks. Goes great with Deuki's Tipsy Korean Bar Snack and Hite Beer. Eat until *occo!*

OUR NAME COMES FROM THE ITALIAN WORD *ABBIOCO*, WHICH ROUGHLY TRANSLATES TO THAT SLEEPY FEELING YOU GET AFTER A BIG, DELICIOUS MEAL. PUT ANOTHER WAY, "FOOD COMA." OUR RECIPES ARE DESIGNED TO CHASE THAT DREAMY, SLIGHTLY DROWSY FEELING AFTER AN A+ MEAL.

Eat until *occo!*