

Southwest Corn Spoon Bread

This recipe and photography was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com.

Start-to-Finish: 1 hour 15 minutes

Hands-On Time: 30 minutes

Serves 8 to 10

Ingredients

- 3 green onions, thinly sliced
- 2 cups frozen white or shoe peg corn, thawed
- 1 clove garlic, minced
- 2 Tbsp. olive or vegetable oil
- 2 1/2 cups whole milk
- 1 cup heavy cream
- 2 Tbsp. sugar
- 1 1/2 tsp. salt
- 1 cup yellow or white cornmeal
- 1/4 cup unsalted butter
- 3 large eggs, beaten
- Freshly ground black pepper to taste
- 4 oz. grated Pepper Jack cheese (about 1 cup)
- 1 7 oz. can green chilies, drained



Instructions

1. Preheat oven to 350° F.
2. On a large cutting board, thinly slice the onions and mince the garlic.
3. Heat a 12-inch heavy skillet over medium-high heat and add the oil to the pan. When the oil is hot, add the onions, corn and garlic and sauté the vegetables for 3 minutes or until the onion is softened.
4. Stir in the milk, cream, sugar and salt over medium heat until it comes to a simmer. Briskly whisk the cornmeal into the simmering milk in a fine stream. Continue to whisk until the mixture thickens, about 30 seconds. Remove from heat and stir in the butter. Cool for 5 minutes.
5. Quickly stir in the eggs, a few grinds of pepper, cheese and green chilies. Transfer the skillet to the preheated oven and bake until golden and set, about 45 minutes. Serve warm.

Extra Tasty: For more flavor and color stir in 3/4 cup chopped roasted red pepper. For kick stir in 1 tablespoon hot sauce.

Make-ahead: The corn spoon bread can be assembled a day ahead, kept covered and refrigerated and then baked directly from the refrigerator. Just add 5 or 10 minutes to the baking time.