Pueblo Chile Cornbread

Fire up the grill and let’s roast off those Pueblo Chiles. Next we take those amazing chiles and create a cornbread that will be the envy of your next dinner party. Packed with corn, cheese and chile… This is the life of the party!! Let’s Get Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

##### **Yield:** 8-10 Servings

##### **Prep Time:** 15 Minutes

##### **Cook Time:** 35-45 Minutes (time can vary) PLUS 5 Minutes Resting Time

**Cook Temp**: 350˚ F – BGE Temp

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### **DRY INGREDIENTS Mix all dry ingredients**

### 1 ¼ cup **Cornmeal, Yellow Coarse or fine grind**

### 1 ¼ cup **Flour, All Purpose**

### 1 tsp **Salt, Kosher or Sea**

### 1 tsp **Baking Soda**

### 1 tbsp **Baking Powder, double acting**

### ¼ cup **Sugar, Brown, Dark, Packed packed ¼ cup**

### **WET INGREDIENTS**

### 1 stick **Butter, salted softened to room temp**

### ½ cup **Mexican Crema**

### 2 ea **Eggs, Large**

### 1 ¼ cup **Milk, Whole**

### 1 cup **Green Chilies, Roasted, peeled and diced**

### 1 cup **Corn, Colorado, Kernels**

### 1 cup **Cheese, Cheddar, Sharp, Shredded**

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# Preparation Directions:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer’s instructions before using ovens, grills, or any cooking tools

Grill and roast your Green Chiles until desired doneness is achieved

\*\* Chef’s Tip – After roasting chiles place into a bowl and cover with plastic wrap, that will help steam off the charred parts, leaving the chile intact.

Heat your Big Green Egg to 350˚ F

While Grill is heating up –

Spray a Cast Iron Skillet with cooking spray

Add all the dry ingredients into a bowl

Mix well to combine

Using a new bowl,

Place the softened butter and crema into the bowl and mix until combined

Add the milk, diced chiles, corn kernels and cheese

Mix until combined

Allow to rest for approx. 5 minutes

Carefully add half of the wet mixture into the dry mixture and stir until combined

Add the rest of the wet mixture into the dry mixture and mix until fully incorporated and just mixed

Pour this mixture into the cast iron skillet and level out if needed

Place into the BGE at 350˚ F

Cook for 35-45 minutes or until desired doneness is reached, checking for doneness at the 40 minute mark

Check for doneness by inserting a clean, dry, toothpick (or skewer) into the center and removing it clean

Using heat proof gloves, carefully remove the cornbread and bring into the kitchen

Rest for minimum of 10 minutes to allow the cornbread to cool and firm up

Serve with honey butter if desired

Store any leftovers loosely covered overnight, do not refrigerate

Devour !!!