

## The Annie Cornbread Dressing

### Ingredients

Cornbread (*or purchase prepared corn bread or corn bread mix*)

- 1 Four-cup loaf pan
- 1 cup Corn Meal
- 1 cup Flour
- 2 tablespoons Sugar
- 1 tablespoon salt
- 1 ½ teaspoon Baking Powder
- ¼ teaspoon Baking Soda
- 1 Egg
- 1 ¼ cup Buttermilk
- 2 tablespoons Melted Butter

### Cream Corn

- 4 Ears fresh corn (16 oz corn kernels = 2 cups pureed corn)
- 1 Cup heavy cream

### Cornbread Stuffing

- 2 Poblano Chili Peppers
- 2 Ears Fresh Corn
- 1 White Onion, roughly chopped
- 2 tablespoons Butter
  
- 3 cups Diced Cornbread
- 2+ cups Custard Corn (reserve from above)
- ½ cup Fresh Cilantro, chopped
- 4oz Sharp Cheddar Cheese, grated
  
- ½ cup Cornbread, finely crumbled

### Corn Bread

1. Pre-heat oven to 350 degrees Fahrenheit.
2. In a bowl, combine all the dry ingredients and blend.
3. In a separate bowl, combine the egg and buttermilk and whisk until smooth.
4. Add the melted butter to the buttermilk mix. Pour immediately into the dry mixture. Stir to form a batter. Do not overmix.

5. Pour the batter into a butter loaf pan. Bake the batter at 350 Fahrenheit for approximately 35 minutes or until a skewer comes out clean.

### **Custard Corn**

1. Remove the corn husks from the ears of corn.
2. With a knife, cut the kernels from the ears.
3. Transfer the kernels to a blender. Puree until smooth and creamy.
4. Transfer the puree to a bowl and stir in the heavy cream. There should be a little more than 2 cups of corn cream.
5. Reserve.

### **Cornbread Dressing**

1. Over an open flame or under a hot broiler, char the skins of the poblano chilis. Let them cool. Remove and discard the skin, stems and seeds of the chilis. Roughly chop the peeled chili. Reserve.
2. Remove the husks from the remaining ears of corn. With a sharp knife, cut the kernels from the cobs.
3. Melt the butter in a skillet over medium heat. Lightly sauté the onion and the corn. Reserve.
4. Add the diced cornbread to the bowl with the corn cream. Add the diced poblano chili, sautéed onion and corn, the chopped cilantro and grated cheese. Stir gently to blend.
5. Transfer the mixture to a baking dish. Sprinkle the finely crumbled cornbread over the top. Bake at 350 Fahrenheit for approximately 25 minutes or until the surface of the dressing has lightly browned.