

Jalapeno Corn Pudding

Ingredients

- 2 tablespoons butter
- 1 cup chopped onion
- 1 cup fresh corn kernels
- 1/3 cup finely chopped seeded jalapeno chiles
- 3 garlic cloves, chopped
- 1 cup cornmeal
- 1 1/2 whole milk
- 1/2 cup heavy whipped cream
- 1 cup chopped roasted red peppers (from a jar)
- 1/2 cup chopped green onions
- 1/2 cup chopped fresh cilantro
- 1/2 teaspoon freshly ground pepper
- 3 large eggs, separated
- 1 cup coarsely grated Manchego cheese or sharp cheddar cheese

Preparation

Preheat oven to 350 degrees. Butter a 2-quart shallow baking dish. Melt 2 tablespoons butter in a large skillet over medium-high heat. Add onion, corn, jalapeno, and garlic; saute until soft, about 4 minutes. Stir in cornmeal. Add milk and cream; stir over medium heat until thick batter forms, about 2 minutes. Transfer to a large bowl. Stir in red peppers, green onions, cilantro, 1 teaspoon salt, and pepper; cool 15 minutes. Stir in egg yolks. Using mixer with clean, dry beaters, beat egg whites in medium bowl until soft peaks form. Fold whites into batter. Transfer to dish. Sprinkle with cheese. Bake pudding until top is golden and center is just set, about 35 minutes. Serve immediately.