

FIREHOUSE CORNBREAD MASH

Ingredients:

3 boxes Jiffy corn muffin mix

3 eggs

½ stick of butter (4 oz)

1 cup sour cream

2 (14 oz) cans whole kernel corn (strained)

2 (14 oz) cans creamed style corn

½ cup sugar

½ cup cheddar cheese (shredded)

¼ cup honey (plus a one-count drizzle during garnish)

2 chipotle peppers, skin removed and finely chopped

½ cup fresh cilantro, finely chopped. Reserve a few leaves whole for garnish.

Preheat oven to 375°F. Mix jiffy mix, eggs, sour cream, cream style corn, and sugar. Set aside. Bring a skillet to medium heat. Add butter, whole kernel corn, and chipotle peppers. Once charred, remove from heat and drizzle 1 oz honey. Let cool then combine with mixed ingredients. Pour into a greased, deep casserole dish. Bake for 20 mins covered, then additional 20-25 uncovered.

Contents should be almost cake-like, yet moist enough to scoop. Empty contents into mixing bowl and fold in fresh cilantro. Serve a dollop of the cornbread mash on top of chili. Garnish with drizzled honey and cilantro leaves.

Firefighter Wayne Jenderny, City of Minneapolis Fire Department