



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

JALAPEÑO CORNBREAD



Spice up summer with this delicious and easy cornbread. A perfect side dish for any BBQ, the sweetness of the corn and spiciness of the jalapeño will tantalize your taste buds!



01 HR 00 MINS



Serves 6 to 8



Featuring

[G&S Farms](#)

INGREDIENTS

- 2 ears fresh corn
- 1 cup cornmeal
- 1 cup flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 cup milk
- 1 egg
- 4 tablespoons melted butter (plus 2 tablespoons to grease pan)
- 1 cup shredded cheddar cheese (approximately 4 ounces)
- 1 or more diced jalapeño pepper
- 1 handful brown sugar

METHOD

Preheat oven to 425°F and place a cast iron pan inside to heat. Cut corn off the cob, shred the cheese and reserve. Mix cornmeal, flour, baking powder, and salt in one bowl. Mix egg, melted butter, and milk in another bowl. Fold wet ingredients into the dry, adding cheese, fresh corn, and jalapeño at the end. Mix until combined with a few swift strokes. It will be lumpy.

Carefully remove the hot pan from the oven using hot pads. Drop 2 tablespoons butter in the hot cast iron pan. Then drop in the mixed batter. Sprinkle with one handful of brown sugar for a lovely top crust. Bake 15 to 20 minutes, or until a knife inserted in the center comes out clean.