

SMOKY CORN PUDDING WITH MELTED MONTEREY JACK

INGREDIENTS

- 1 tbsp. butter
 - 2-½ cups corn kernels
 - 1 cup whole milk
 - 1 cup heavy cream
 - 2 chipotles in adobo, seeds removed + 2 tsp. adobo sauce
 - 2 tsp. kosher salt
 - 2 tbsp. butter
 - 3 tbsp. all-purpose flour
 - 3 large eggs, separated (save egg whites for another use)
 - 1 cup Monterey Jack cheese, grated
 - 2 tbsp. cilantro leaves, chopped
-

PREPARATION

Prep time: 45 minutes

Cook time: 30 minutes

Difficulty: Medium

Serves: 8

Ramekins: Preheat oven to 400°F. Melt butter and then butter 8 six-ounce ramekins or a 9x13 inch baking pan.

Combine Wet Ingredients: In a sauce pan, combine the corn, milk, heavy cream, chipotle, adobo, and salt. Simmer over moderately high heat for 2 minutes.

Puree Corn Mixture: Puree half of the corn mixture in a blender. Return the puree to the same sauce pan.

Cook Corn Pudding: In another medium saucepan, melt the butter. Add the flour and cook over moderately high heat, stirring, for 1 minute. Gradually whisk in the corn mixture, bring to a boil and then simmer, whisking, for 1 minute. Remove from the heat and whisk in the egg yolks. Add the grated jack cheese and cilantro. Let cool for 5-10 minutes.

Beat Egg Whites: In a large bowl, using a hand mixer, beat the egg whites until firm peaks form. Fold ⅓ of the beaten whites into the corn mixture, then fold in the remaining whites. Set the ramekins on a rimmed sheet pan and spoon the mixture into the ramekins. Bake for about 30 minutes (or 40 if baking in a pan), until the puddings jiggle slightly in the center.

Serve: In the ramekins garnished with a sprig of cilantro.

For kids:

- Leave out the chipotle and the adobo. If your child doesn't like cilantro, it can be omitted too.

For leftovers:

- Leftovers are rare, but you can freeze and re-heat them at a later date.
- Also delicious as a filling for a burrito the next day.

Simple substitutions:

- Use smoked paprika or chipotle powder for the chipotle in adobo; combine ¼ tsp. of cayenne or 1 tsp. of chile powder.

Healthier options as an alternative to classic dishes:

- Use 1 cup skim milk for the cream.

Get more tips and inspiration!

Visit Kenmore.com to view other [make-it-simple™](#) team articles and sign up for Kenmore emails.

