

NEW MEXICO GREEN CHILE, SWEET POTATO, CHARRED CORN AND SMOKED CHEDDAR PUDDING

Yield: 6 servings

Ingredients	Amounts
Butter	1 Tbsp.
New Mexico green chile peppers, roasted, seeded, peeled	2 ea.
Corn kernels	5 cups
Half-and-half	2 cups
Eggs, beaten	2 ea.
Sweet potato, peeled, cubed	2 cups
Smoked Cheddar, shredded	1 cup
Salt	1 tsp.
Black pepper, ground	½ tsp.
Scallions, thinly sliced	¼ cup
Parsley, minced	2 Tbsp.

Method

1. Preheat the oven to 325°F
2. Grease 6 1-cup casserole dishes, or a 6-cup casserole dish with butter. Set aside.
3. Dice the chile peppers into ¼" pieces. Set aside.
4. Puree 4 cups of the corn with the half-and-half in a blender until very smooth. Strain making sure to press out all the liquid from the solids. Discard the solids.
5. Whisk the eggs with the corn and the half-and-half mixture.
6. Combine the liquid mixture with all the remaining ingredients, including the diced chile peppers and 1 cup of corn kernels. Stir well to combine.
7. Pour the mixture into the prepared casserole dish and place into the oven to bake for 35-45 minutes until set and lightly browned.
8. Remove from oven and serve warm.