

# SOUTHERN STYLE CORN PUDDING



## Ingredients:

1 bunch (100g) green onions  
2 red chillies  
1 ear fresh sweet corn (or 1 cup, 100g of drained canned corn kernels, or frozen kernels)  
2 15 oz cans of creamed corn (850g total)  
1 14 oz (400g) can of sweetened condensed milk  
4 eggs  
1 cup (150g) cornmeal  
1/4 cup (30g) cornstarch  
2 teaspoons (10g) coarse salt  
1 teaspoon dried sage  
1 teaspoon dried thyme  
1 heaped tablespoon (12g) baking powder  
1/2 cup (1 stick, 115g) melted butter (or rendered turkey fat)

## Directions:

- Heat your oven to 375°F/190°C. Use a little of your melted butter (or turkey fat) to grease a 9x13 inch (23x33cm) baking dish.
- Slice the green onions, and put the white and whitish-green slices in a mixing bowl, reserving the green slices. Shuck the corn, slice off the kernels and put half of them in the bowl, reserving the other half. Slice the chillies into thin rounds and reserve. (If you want less heat, discard the upper portion of the chillies where the seeds and ribs are most concentrated.)
- In the mixing bowl, put the creamed corn, sweetened condensed milk, eggs, cornmeal, cornstarch, salt, sage, thyme, baking powder and melted butter (or turkey fat). Stir the batter until smooth — it should be very loose. Pour it into the baking dish. On top, scatter the onion greens, chili slices and remaining corn kernels.
- Bake for about a half hour, until the top is starting to go golden and the inside feels just barely solid.