

SAN DIEGO

RESTAURANT WEEK

RECIPES

Indian Corn Pudding

Courtesy of Executive Chef Deborah Scott

INDIGO GRILL

Makes about 12 muffins

- 1 package Jiffy corn-bread mix
- ¼ cup plus 1½ tablespoons milk
- ¼ cup butter, melted
- 1 cup creamed corn
- 1 cup grated cheddar cheese
- ½ cup sour cream
- ½ cup mayonnaise
- 1 white onion, thinly sliced

Butter 12 muffin tins or line them with paper liners. Preheat oven to 400 degrees F. In a large bowl, combine corn-bread mix, milk, melted butter, Tabasco and creamed corn. Mix well. Fill muffin tins half full with this mixture.

In another bowl, thoroughly combine cheese, sour cream, mayonnaise and onion. Top each muffin with cheese mixture to fill tin. Bake for 30 minutes. Serve hot.