

Arizona-Style Skillet Cornbread with Poached Eggs and Warm Prickly Pear Sausage Dressing



Rose Packing Company

Rose Product used: Sausage, Bacon

Ingredients:

Cornbread:

- 1 (8.5 oz.) box Jiffy Corn Muffin Mix
- 1 egg
- 1/4 cup milk
- 1 cup ground yellow or blue cornmeal
- 1 tsp chipotle chile powder
- 1 cup cooked chopped bacon, approximately 6 slices
- 1 cup canned creamed corn
- 1/4 cup chopped poblano chile
- 1/4 cup chopped fresh cilantro
- 2 cups (8 oz. pkg) shredded jalapeño Jack cheese

Sausage Dressing:

- 8 oz. ground Italian sausage
- 1 cup prickly pear syrup (*available online at gourmet food stores or make your own*)
- 1/3 cup sliced green onions
- 1/4 cup chopped fresh cilantro
- 4 poached eggs
- Gold or green micro corn shoots, if desired

To make:

To make cornbread, heat oven to 350°F. Butter a 9-inch cast iron skillet. Combine all ingredients in standing mixer. Beat with paddle on slow speed well

combined. Spoon batter into prepared skillet. Bake about 30 minutes or until golden brown. Meanwhile, make sausage dressing. Brown sausage in skillet. Stir in prickly pear syrup; bring to a boil. Remove from heat; stir in green onions and 1/4 cup cilantro.



Recipe by Chef Kenny J. Gilbert