

Carrboro
FARMERS' MARKET
locally grown  nationally known
YEAR ROUND *Celebrating 30 Seasons*

Jalapeno- Chili Cornbread topped with fresh tomatoes and basil
Recipe Provided by: Sarah Blacklin, Market Manager (this recipe was adopted from a my friend Marilyn in Kingston, Canada)

Ingredients:

6 jalapeno peppers
3 slices bacon $\frac{1}{4}$ inch dice
2 eggs
1 cup canned cream corn (you could use regular corn if you want it to be a little healthier)
1 cup sour cream
 $\frac{1}{4}$ cup grape seed or corn oil
 $\frac{1}{2}$ cup all purpose flour
 $\frac{1}{2}$ cup yellow cornmeal
 $\frac{1}{3}$ cup sugar
2 Tablespoons baking powder
1 Teaspoon salt
2 Tablespoons chopped cilantro
 $\frac{1}{4}$ cup onion (green if available)
1 tomato sliced
Fresh basil

Procedure: Preheat oven to 350, lightly grease muffin tin (or use a cast iron pan). Place jalapeno peppers on baking sheet and roast in the oven for 20 minutes or until their skins darken. Leave oven on and transfer peppers into a bowl and cover with plastic wrap for ten minutes to help loosen their skins. Peel, deseed and cut in $\frac{1}{8}$ inch dice. Sauté bacon in frying pan on medium heat for about 5 minutes or until crispy. Drain on paper towel. Combine eggs, corn, sour cream and oil in large bowl. In another bowl combine flour, cornmeal, sugar, baking powder and salt and add flour mixture all at once to the corn mixture then mix until just combined. Stir in jalapeños, bacon, cilantro and onions. Pour batter into muffin tins or cast iron frying pan and bake in oven for 30-40 minutes until golden brown. Remove and let rest for 10 minutes. Cut into an open faced sandwich and top with a fresh tomato, salt, pepper and fresh basil. Enjoy!!

***Ingredients Available at Market*