

HATCH GREEN CHILI SEASONING

Try our Southwest-inspired seasoning with a moderate spice heat featuring cumin and Hatch chili pepper with salt and garlic. Season beef, poultry and rub into cuts of pork. Well suited for Hispanic dishes, chilis, soups and steamed vegetables, this wonderfully aromatic seasoning delivers on flavor to enhance any dish.

Sales Code : 5544 • Pack Sizes: 6/21 oz. Food Service and 25# Box



HATCH GREEN CHILI CORN PUDDING WITH CHARRED CHERRY TOMATOES AND MICROGREENS



▶ SCAN ME

BARON SPICES & SEASONINGS

1440 Kentucky Ave., St. Louis, MO 63110
Phone: 314.535.9020 • Fax: 314.535.7227
baronspices.com

BATTER INGREDIENTS

1 C Fresh Corn Removed from Cob
1T Baron Hatch Green Chili Seasoning
2 oz. Hatch Green Chilis "Hot"
1 cup Cilantro Leaves
1 t Cumin
½ t Cayenne
1lb Sharp Cheddar (optional)
½ cup Cornmeal
½ cup AP Flour
Baking Powder
1 Egg
½ cup Heavy Cream
½ cup Whole Milk
Chives

GARNISH INGREDIENTS

1 cup Multicolored Cherry Tomatoes,
Charred in Broiler
Microgreens

CORN PUDDING

- Combine cream and milk with the cornmeal and let stand at least 15 minutes (longer is better)
- Add the eggs and flour. Mix gently
- Add all other ingredients. Mix gently
- Pour the batter into an individual-sized cast iron skillet that has been liberally buttered
- Bake at 375 until just starting to be firm in the center (15 mins +/-)

GARNISH

- Garnish corn pudding along one side of the skillet with charred tomatoes and microgreens