



Recipes

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Fresh Creamed Tortilla Pudding

Serves 6

Ingredients:

- 6 oz. Bacon , strips
- 3 oz. Green Onions , chopped
- 12 oz. Corn Kernels , fresh
- 8 oz. Heavy Cream
- 4 oz. Chicken Broth
- 2 Mission® 10" Heat Pressed Flour Tortillas (10420)
- 2 large Eggs
- 4 oz. Milk
- 1 1/2 tsp. Thyme , fresh, chopped
- 1 tsp. Kosher Salt
- 1/2 tsp. Black Pepper
- 2 oz. Cornmeal

Directions:

1. Preheat oven to 300°. Lightly grease an 8 x 8" baking dish and line with wax paper.
2. Heat a large saucepan over medium heat, add the bacon and cook until golden brown.
3. Drain the drippings and then add the onion, and cook until golden brown for about 3-4 minutes.
4. Add the corn, cream and the broth, adjust the heat to medium-high and bring to a slow boil.
5. Cook the mixture for 7-10 minutes, while stirring occasionally, it will begin to thicken slightly. Remove from heat.
6. In a food processor, blend the tortillas until they reach a breadcrumb like consistency. Pour corn mixture into a bowl and add the tortilla crumbs, eggs, milk, thyme, salt, pepper, cornmeal and mix well.
7. Pour the corn mixture into the greased and waxed pan and bake for about 1 hour 30 minutes. Remove from oven and let slightly cool. Cut into squares or scoop out of dish and serve.