



Recipes

MISSIONFOODSERVICE.COM

Andouille Spoonbread

Serves 9

Ingredients:

6 Mission® 6" White Corn Tortillas (10600)
3 cups Andouille Sausages , finely chopped
1/3 cup Shallot , diced
4 tsp. Garlic , minced
1/3 cup Roasted Red Bell Pepper , diced
2 cups Heavy Cream
1/2 cup Half & Half
5 Eggs
2 tsp. Cayenne Pepper Sauce
1 1/4 tsp. Baking Powder
1/2 tsp. Salt
1 tsp. Black Pepper
1/2 cup Shredded Cheddar Cheese

Directions:

1. In a food processor, grind the corn tortillas into a fine crumb. Set aside.
2. In a sauté pan, over medium-high heat, render the Andouille sausage for 3 minutes. Add the shallots and garlic and sauté until the shallots soften, about 3 minutes. Add the red bell peppers and remove from heat.
3. In a mixing bowl, whisk together the cream, half and half and the eggs. Stir in the pepper sauce, baking powder, salt and pepper. Set aside 1/3 cup of the ground tortillas for topping. Add the remaining tortillas, along with the sausage mixture, to the eggs and stir well.
4. Pour the mixture into a greased 9"x9" baking dish. Sprinkle the reserved tortilla crumbs and the cheddar cheese on top just before placing in the oven. Bake at 350 degrees for about 30 minutes or until the spoonbread is set.