

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Sweet Cornbread & Muffin Mix, baked, cubed	8 cups (50 oz)*	16 cups (100 oz)*
<b>CUSTARD BASE</b>		
Eggs	10	20
Half & Half	1¼ quarts (40 oz)	2½ quarts (80 oz)
Salt	1 Tbsp	2 Tbsp
Black Pepper	1 tsp	2 tsp
Mustard, ground	1 Tbsp	2 Tbsp
Onion Powder	2 tsp	4 tsp
Garlic Powder	1 tsp	2 tsp
Nutmeg, ground	1/2 tsp	1 tsp
<b>FILLING</b>		
Spinach, fresh	6 oz	12 oz
Sundried Tomatoes, diced	2 cups (12 oz)	4 cups (1½ lb)
Feta Cheese, finely crumbled	2½ cups (10 oz)	5 cups (1¼ lb)



**CORNBREAD**

1. Prepare cornbread according to bag instructions or use leftover "JIFFY" Sweet Cornbread.
2. Cut cooled or leftover cornbread into 1" cubes. Set aside.

**CUSTARD BASE**

1. Combine all ingredients with a whisk. Set aside.

**FILLING**

1. Wash the spinach and remove stems. Dry spinach well. Chop the sundried tomatoes. Set aside.
2. In a bowl add the cornbread cubes and filling ingredients.

**ASSEMBLY**

1. With gloved hands, gently toss together the cornbread cubes and filling ingredients while slowly streaming in the custard base.
2. Scale mixture into a greased pan.
3. Bake according to the table below:

\* One 5 lb batch of "JIFFY" Sweet Cornbread & Muffin Mix will make one full sheet pan (100 oz) of cornbread.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
Half hotel pan	4 lb 2 oz	350°F 28 - 32 minutes	400°F 40 - 45 minutes	4
Full hotel pan	8 lb 5 oz	350°F 25 - 28 minutes	350°F 50 - 55 minutes	2
5" Cast iron skillet	8.4 oz	350°F 16 - 18 minutes	350°F 23 - 25 minutes	31

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Baking time may vary depending on the oven and oven load.