

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Sweet Cornbread & Muffin Mix, baked, cubed	8 cups (50 oz)*	16 cups (100 oz)*
CUSTARD BASE		
Eggs	10	20
Half & Half	1¼ quarts (40 oz)	2½ quarts (80 oz)
Salt	2 tsp	4 tsp
Black Pepper	1 tsp	2 tsp
Cumin	2 tsp	4 tsp
Ground Chili Powder	1 tsp	2 tsp
FILLING		
Cilantro, fresh, minced	1/2 cup (0.5 oz)	1 cup (1 oz)
Canned Green Chiles, chopped	1¼ cups (14 oz)	2½ cups (1¾ lb)
Red Bell Peppers, chopped	3 cups (14 oz)	6 cups (1¾ lb)
Green Onions, chopped	1/2 cup (1 oz)	1 cup (2 oz)
Canned Chipotle Peppers in Adobo Sauce, chopped	1/4 cup (2 oz)	1/2 cup (4 oz)
Cheddar Cheese, shredded	2 cups (16 oz)	4 cups (2 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. In a bowl, gently fold the cornbread cubes and filling ingredients together.

ASSEMBLY

1. With gloved hands, gently toss together the cornbread cubes and filling ingredients while slowly streaming in the custard base.
1. Scale mixture into a greased pan.
2. 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 6 oz	350°F 30 - 35 minutes	400°F 35 - 40 minutes	4
Full hotel pan	8¾ lb	350°F 35 - 40 minutes	400°F 45 - 50 minutes	2
5" Cast iron skillet	8.4 oz	350°F 20 - 25 minutes	400°F 30 - 35 minutes	35

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