

KENT RATHBUN CHEF OF ABACUS RESTAURANT, DALLAS

CHARRED CORN-JALAPENO JACK CHEESE STUFFING

FOR THE CARAMELIZED ONION CUSTARD

- 1 tablespoon canola oil
- 1 cup white onion, julienne
- 3 cups chicken stock
- ¼ cup heavy cream
- 4 ounces whole butter, cubed
- 4 whole eggs

FOR THE ASSEMBLY

- 2 tablespoons whole butter, cubed
- 1 cup corn kernels, fresh
- 4 cups cornbread, diced large 1"x1"
- 4 cups sourdough bread, diced large 1"x1"
- 1 each jalapeno pepper, stems and seeds removed, diced small
- 1 tablespoon garlic cloves, minced
- ½ cup cilantro leaves, chopped
- 1 cup scallions, chopped
- 1 tablespoon sage leaves, chopped
- 2 pounds jalapeno jack cheese, grated
- 3 cups caramelized onion custard
- 2 tablespoons cracked black pepper
- 2 tablespoons kosher salt



Servings/Yield

8 servings

Method

FOR THE CUSTARD

1. Heat canola oil in large sauce pot and add julienne onion.
2. Cook on medium heat until caramelized (about 10 minutes).
3. Add chicken stock and heavy cream, bring to a boil.
4. Remove from heat and slowly whisk in butter.
5. Whip eggs and temper into chicken stock.
6. Set aside.

ASSEMBLY:

1. Heat large sauté pan to medium heat, add butter and

sauté corn until slightly browned. Remove from heat.

2. Combine all ingredients in large bowl and fold together gently until incorporated (try not to break up the bread).

3. Place in greased baking pan.

4. Bake at 325 degrees for 35 minutes or until top is golden brown and serve.

Notes

Great for all types of holiday dinners.

If you have purchased Kent Rathbun's Holiday Dinner To Go the instructions to reheat this dish are as follows.

1. Preheat oven to 350 degrees.

2. Remove plastic lid.

3. Cover with aluminum foil.

4. Bake for 25-28 minutes or until warm in the center.

5. Remove aluminum foil for last 10 minutes of cooking time to allow stuffing to get golden brown.

6. If your oven is full of a lot of different products cooking times may vary.

7. Once stuffing is hot, transfer from baking container to serving bowl of your choice.

8. Suggested garnish is fresh sage (not included).

