

Corn Pudding

<http://userealbutter.com/2013/05/27/corn-pudding-recipe/>
from *The Border Cookbook*

3 cups fresh corn kernels
1 cup stone ground cornmeal
4 oz. mild cheddar cheese, grated
4 oz. goat cheese or cream cheese, crumbled
1/2 cup unsalted butter, melted
1/2 cup roasted green chiles, chopped
4 green onions, sliced thin
1 tsp sugar
3/4 tsp salt
1/2 tsp baking soda
1/8 tsp ground cinnamon
3 eggs
1 1/2 cups buttermilk

Preheat the oven to 350°F. Grease a medium baking dish (8×8-inch or 9×9-inch). Place 2 cups of the corn kernels in a food processor and blend until smooth with a few chunks. Place the corn purée in a large bowl with the rest of the corn. Mix in the remaining ingredients and stir together until just combined. Pour the batter into the prepared baking dish and bake for 50-55 minutes until it is golden brown and just set. Serve hot. Serves 6-8.