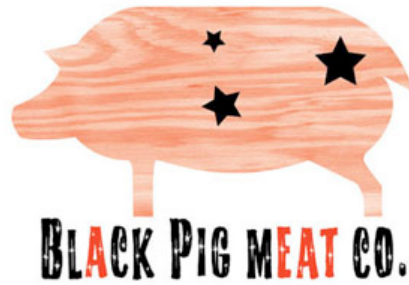


zazu
kitchen + farm



zazu pecan cornbread pudding

serves 6 - 8

My mentor, Tom Douglas of Seattle fame, became known the world around for his spice rubbed salmon with a slightly different version of this bread pudding. It is the most perfect use of left over Estes family cornbread i can think of, except for maybe feeding our chickens!

for the cornbread:

3 cups milk
3 eggs
4 ounces melted unsalted butter
2 1/4 cups cornmeal
3 cups flour
1/2 cups sugar
3 tablespoons baking powder
2 teaspoons kosher salt
nonstick spray

for the pudding:

1/3 cup pecan halves, toasted
2 tablespoons olive oil
1 red onion, julienned
2 teaspoons chopped flat leaf parsley
6 eggs
3 cups cream
1 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper

Preheat the oven to 425. In a mixing bowl, combine the eggs, milk, and melted butter. In another mixing bowl, combine the cornmeal, flour, sugar, baking powder, and salt. Combine the wets and dries with minimal mixing. Spray a baking pan with nonstick spray and bake until golden and a toothpick comes out clean, about 20 minutes. (This will be more cornbread than you need, freeze half of it and save it for next time). Once cool, dice the cornbread into cubes. To make the pudding, reduce the oven to 350? F. Caramelize the onions in a medium sauté pan on medium heat with the olive oil, until soft and golden, about 20 minutes. Spray a baking dish with nonstick spray. Sprinkle with cornbread cubes. Sprinkle with onions and pecans. In a mixing bowl, whisk together the cream, eggs, salt and pepper. Pour the custard over the cornbread and bake until the custard is set, about 40 minutes.