



SIDE DISHES

PRODUCT USED



SOUTHWEST CORN PUDDING

Ingredients

- ½ cup butter, softened
- ½ cup sugar
- 2 eggs
- 1 cup (8 oz) sour cream
- 1 package (8 ½ oz) corn bread/muffin mix
- ½ cup 2% milk
- 1 can (15 ¼ oz) whole kernel corn, drained
- 1 can (14 ¾ oz) cream style corn
- ½ tablespoon chili powder or spice to taste
- ¾ cup Aurora Products Southwest Fixins, rough chopped

Directions

- Preheat oven to 325 degrees
- Mix cream butter and sugar until light and fluffy.
- Add eggs, one at a time, beating well in between.
- Beat in sour cream.
- Gradually add muffin mix alternately with milk.
- Fold in corn and Southwest Fixins.
- Pour into lightly greased 3 quart baking dish.
- Sprinkle top with 2 tablespoons chopped fixins.
- Bake, uncovered, at 325 degrees for 45-50 minutes or until set and lightly browned.
- Makes 8 servings.