



## CHARRED CORN, CAMELIZED LEEK-JALAPENO JACK CHEESE STUFFING

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*Holiday, Rathbun's Curbside BBQ, Stuffings, Thanksgiving*

**Difficulty:** Easy **Servings:** 8 **Source:** CHEF KENT RATHBUN

### INGREDIENTS

#### FOR THE CAMELIZED ONION CUSTARD

- 1 tablespoon canola oil
- 1 cup white onion peeled and julienned
- 3 cups chicken stock
- 1/4 cup heavy cream
- 4 ounces whole butter cubed
- 4 whole eggs

#### FOR THE ASSEMBLY

- 2 tablespoons whole butter cubed
- 1 cup corn kernels fresh, cut from the cob
- 1 tablespoon garlic cloves peeled and minced
- 1 cup leeks (cleaned and julienned thin)
- 4 cups cornbread diced large, 1" x 1"
- 4 cups sourdough bread diced large, 1" x 1"
- 1 each jalapeno pepper stems and seeds removed, diced small
- 1/2 cup cilantro leaves chopped
- 1 cup scallions chopped
- 1 tablespoon sage leaves chopped
- 1 pound jalapeno jack cheese grated
- 3 cups caramelized onion custard from above
- 2 tablespoons cracked black pepper
- 2 tablespoons kosher salt

### DIRECTIONS

#### 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.

#### FOR THE ASSEMBLY

1. Heat large sauté pan to medium heat, add butter and sauté corn, leeks and garlic until slightly browned and caramelized. 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).