

## RECIPE

# Azúca Corn Bread

yields 25 portions

Azúca Nuevo Latino  
Restaurant and Mojito Bar  
713 South Alamo Street  
San Antonio, TX 78205



### Ingredients:

2	lb.	Butter Solids at Room Temperature	2.5	lb.	Granulated Sugar
17	ea.	Eggs Extra Large	1.6	lb.	Flour Allpurpose
1.9	lb.	Cornmeal	.5	oz.	Salt
2	oz.	Baking Powder	2.5	lb.	Sour Cream
2.5	lb.	Corn Kernels (Fresh or Frozen) Roasted	2	lb.	Roasted Diced Red Pimientos (Bell Peppers)
		Non-stick Spray			

### Instructions:

Cream the butter and sugar for 5 minutes, in the mixer with the paddle.  
add the eggs slowly.  
add flour, corn meal, baking powder, salt and mix for 2 minutes until every thing is well incorporated.  
Add the sour cream at last and mix for another 2 minutes on # 2 speed.  
Add roasted corn kernels and roasted diced peppers.  
Spray Molds with pan release spray and poor 6 oz of mix.  
Bake in a pre-heated 350 degree oven for 40 minutes  
Bon Appétit !!!