

# ELOTE STYLE CORNBREAD POPPERS

Southern  
Cornbread &  
Muffin Mix

## INGREDIENTS

	2½ LB BATCH	5 LB BATCH
"JIFFY" Southern Cornbread & Muffin Mix	2½ lb	5 lb
Water	2¼ cups (18 oz)	4½ cups (36 oz)
Corn Kernels, canned, drained	2½ cups (13.33 oz)	5 cups (26.66 oz)

## ELOTE STYLE SAUCE

Sour Cream	3 cups (24 oz)	6 cups (48 oz)
Mayonnaise	3 cups (24 oz)	6 cups (48 oz)
Cilantro, chopped	2¾ cups (1.7 oz)	5½ cups (3.3 oz)
Garlic, minced	1 Tbsp	2 Tbsp
Chipotle Pepper, ground	1/2 Tbsp	1 Tbsp
Lime Zest	1/4 cup + 2 Tbsp	3/4 cup
Lime Juice	1/2 cup + 2 Tbsp (5 oz)	1¼ cups (10 oz)

## TOPPING

Cotija Cheese, crumbled	4¾ cups (19 oz)	9½ cups (38 oz)
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## CORNBREAD POPPERS

1. Use a mixer with paddle attachment.
2. Pour water into mixing bowl. Add Southern Cornbread & Muffin Mix.
3. Blend on low speed\* for 1 minute.
4. Stop mixer. Scrape bowl and paddle.
5. Add corn kernels into mixing bowl.
6. Blend on low speed\* for 1 more minute.
7. Scale into greased mold.
8. Bake according to the table below.
9. Allow to cool slightly. Unmold cornbread from molds.

## ELOTE STYLE SAUCE

1. Combine all ingredients in a bowl. Refrigerate until ready to use.
2. To assemble, scoop sauce onto plate. Place cornbread onto sauce and sprinkle with Cotija cheese.

\* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
1½" Silicone sphere molds	<b>Batter</b> #60 scoop (0.55 oz) <b>Sauce</b> #60 scoop (0.40 oz)	350°F 8 - 10 minutes	400°F 13 - 15 minutes	254

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Baking time may vary depending on the oven and oven load.

Learn more at [jiffyfoodservice.com](http://jiffyfoodservice.com) | Contact a sales rep at [sales@jiffyfoodservice.com](mailto:sales@jiffyfoodservice.com) | 888.447.2937