

# **PAN DE ELOTE CON RAJAS**

(Corn bread with Poblano Chilies)

Contributed by Rosie

This recipe was given to me by Pat Arenas in Cernavaca, Mexico. I used it as one of the dishes at a brunch I held for about 10 of the “mamas de futbol” ie. the soccer mums, at our house in Privada Morelos. Most of the women were Mexican, and both corn and chilies are a big part of the Mexican diet in one for or another. There was also a Venezuelan, an English person from Yorkshire and a fellow Australian who lived next door. Anyway the brunch was great fun and this dish was very popular.

**4 cups of corn kernels (fresh or frozen corn)**

**1 tsp salt**

**1 tsp baking powder**

**Put this in your blender and blend till most of the kernels are mushy.**

**This is the hardest part of the recipe.**

**Add:**

**Kernels from 2 cobs of corn (fresh or frozen)**

**1 cup of natural yogurt, or cream**

**Mix well and add:**

**¼ cup of oil**

**3 beaten eggs**

**Pour into your greased mold and add:**

**3 chilies poblano, peeled, de seeded and chopped (substitute green pepper)**

**1 red onion, chopped**

**Sprinkle onto the chilies and onion half of the following**

**1 cup of Manchego cheese, grated (substitute Monterey jack or white cheddar)**

**1 cup of Oaxaca cheese, grated (substitute mozzarella, muenster, or provolone)**

**Pour the corn, egg mixture over half the cheese and add the other half.**

**Bake 180 C (350 F) oven for 30 minutes**