

# Sweet Corn Pudding

## Produce Recipe Suggestion

Serves: 110

This is a great side for any dish in the fall. Traditionally, a popular side dish in Mexican chain restaurants; it crosses over well with many dishes. Add roasted red peppers, chunks of goat cheese or even smoked chicken to turn into a nice upscale appetizer.

### Ingredients

- 1 Pound Margarine
- 2 Cups Maseca
- 2 1/3 Cups Water
- 3 Cups Cornmeal
- 1 Tab. Salt
- 1 Cup Milk
- 5 Pounds Corn Kernel (thawed)

### Preparation:

Whip margarine, Maseca, cornmeal and sugar together until light and fluffy, about 10 minutes

Puree one half of the corn kernels with water until smooth.

Combine all the ingredients together in a large bowl and mix well.

Pour mixture in a prepared "full" pan and tightly wrap with plastic film. Steam for 1 hour and 15 minutes.



**Chef's Recipe of the Week**  
**Sysco San Francisco Inc**  
**510 226-3000**

## Sweet Corn Pudding

Serves - **110** for **\$82.50**

	Plate/Serving	Total	%
Price:	\$0.75	\$82.50	
Cost:	\$0.06	\$7.07	8.58
Profit:	\$0.69	\$75.43	91.42

SUPC	S	Description	Brand	Qty	Type	Unit Cost
6139000		MARGARINE BTR EUROP STYLE	WHLFARM	1.00	EA	\$1.62
9913039		FLOUR CORN MASECA	MASECA	2.00	CP	\$0.03
5325535		CORN MEAL YELLOW	CONAGRA	3.00	CP	\$0.04
6040760	S	SALT KOSHER	SYS CLS	1.00	TB	\$0.00
2456846		MILK HOMOGENIZED	WHLFARM	1.00	CP	\$0.03
3533494		CORN WHL KERNEL	SYS REL	5.00	LB	\$1.05