

Street Corn Pudding

Recipe from [Ernest Servantes](#)
Adapted by [Brett Anderson](#) and [Genevieve Ko](#)



Christopher Testani for The New York Times. Food Stylist: Simon Andrews.

Time 1 hour 30 minutes

Rating 4 ★★★★★ (427)

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INGREDIENTS

Yield: 8 to 10 servings

Nonstick cooking spray

1 large or 2 medium jalapeños

1 (8.5-ounce) box cornbread or corn muffin mix

1 (14.75-ounce) can creamed corn, not drained

PREPARATION

Step 1

Heat oven to 350 degrees. Coat an 8-inch square (2-quart) baking or casserole dish with nonstick cooking spray.

Step 2

Roast the jalapeños on a baking sheet until slightly tender, about 20 minutes. When cool enough to handle, cut off the

At [Burnt Bean Co.](#) in Seguin, Texas, you'll find what you'd expect to find at a traditional Texas barbecue restaurant, including [smoked brisket](#), sausage and potato salad. You'll also find dishes inspired by co-owner Ernest Servantes' childhood in Uvalde, west of San Antonio, like menudo, barbacoa tacos and this [elotes](#)-flavored corn pudding, one of the restaurant's most popular side dishes. "It's like Mexican street corn and cornbread had a baby," Mr. Servantes said. Don't worry if the finished pudding has a few cracks in the top — it will still be moist and light within. —**Brett Anderson and Genevieve Ko**

1 (14.75- to 15-ounce) can whole kernel corn, rinsed

½ cup salted butter, melted and cooled

2 tablespoon granulated sugar

2 large eggs, beaten

1 cup sour cream

¼ cup milk

Crema, Tajín and crumbled queso fresco, for serving (see Tip)

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stems and, if you want a milder pudding, discard the seeds. Dice the jalapeños.

Step 3

In a large bowl, mix together the cornbread mix, creamed corn, corn kernels, butter, sugar, eggs, sour cream, milk and diced jalapeños until combined. Don't overmix. Pour the batter into the prepared baking dish.

Step 4

Bake until golden brown and gently set in the center, 55 to 65 minutes.

Step 5

Top with the crema, Tajín and queso fresco. Serve hot.

TIP

Crema, Tajín and queso fresco are available in supermarkets and Mexican groceries. If you can't find crema, you can mix sour cream with milk until it's thin enough to drizzle. You can swap queso fresco for another fresh cheese, such as a mild feta cheese.

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TriciaPDX 1 month ago

Don't use a mix, cornbread is easy and you only need the dry ingredients:

1 1/2 cup yellow cornmeal

1/2 cup flour, corn flour or masa harina (tasty and gluten free)

1 tsp. baking soda

2 tsp baking powder

Pinch of salt

You can skip the salt if using canned corn instead of fresh.

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Janet 1 month ago

Oh my goodness this is my mother-in-laws recipe for Thanksgiving corn pudding from the 60s. Minus the jalapeño and sugar. Jiffy muffin mix is sweet enough. My favorite holiday side dish.

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Lynne 1 month ago

This recipe is a 'jalapeno-ized' classic Midwestern corn pudding, but it misses the spirit of elotes or esquites. It needs roasted corn - not canned corn - for a bit of smokiness.

It needs cotija cheese, Tajin Classico Seasoning (chili powder + lime + sea salt) & garlic powder mixed with the corn - not just a garnish on top please.

The "sauce" is made of mayonnaise and crema or sour cream/yogurt.

Sugar isn't needed.

You can sub poblano peppers for jalapenos.

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Judy S 1 month ago

If you prefer not to use canned creamed corn, here's my creamed corn hack for my Thanksgiving Corn Casserole.

2 cups Corn (preferably fresh but frozen is fine)