



IN SEASON

Sweet Corn

This corn-and-chile checkered spoonbread is enticingly easy to prepare. Just shave some corn off the cob, roast some poblano peppers from the garden, and pop open a box of Michigan-made Jiffy corn muffin mix. You'll have a perfect soufflé-like, slightly sweet comfort dish to side eggs and bacon, spicy marinated flank steak or salmon on the grill.

Spicy Corn Spoonbread

- 3 large poblano peppers
- 3 ears sweet corn
- 1 can cream-style corn
- 1 (8 ounce) carton sour cream
- 2 eggs, beaten
- 1 box Jiffy corn muffin mix
- ½ cup (1 stick) butter, melted (save wrapper to grease baking dish)

Generously butter a 9-by-13-inch baking dish or a large soufflé dish. Place peppers on a cookie sheet under the oven broiler, and char, turning frequently, until blackened on all sides. While the peppers are roasting, shave corn kernels off cob. Preheat oven to 375°F. Cool peppers, then peel, seed and dice them coarsely. Mix all ingredients together in a large bowl and pour into baking dish. Bake for 45 minutes, or until spoonbread is set. Serve straight from the baking dish or spoon into a serving bowl. Serves 8 to 10.—EMILY BETZ TYRA

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