



Chipotle Cornbread

by Steve Ells, Founder, CEO & Chef – Chipotle Mexican Grill

Makes one loaf

1 c. yellow cornmeal
1 c. all-purpose flour
¼ - ½ c. sugar
2 tsps. baking powder
1 tsp. baking soda
1 tsp. salt
1 c. grated Monterey Jack cheese
1 c. buttermilk
3 large eggs
6 TBS. (¾ stick) unsalted butter, melted, cooled
2 TBS. minced Chipotle chilis (canned or dried)

Preheat oven to 375 degrees.

Butter 9x5x2 ½ inch metal loaf pan.

Mix first six ingredients in large bowl.

Stir in cheese. Whisk buttermilk, eggs, melted butter and chipotle peppers in medium bowl. Add this mixture to dry ingredients and stir until blended.

Pour batter into loaf pan.

Bake bread about 35 minutes, or until knife inserted in center comes out clean.

Cool in pan for about 15 minutes. Turn bread onto rack, cool completely.

Slice and serve.