Corn & Jalapeño Spoonbread with Alaska Surimi Seafood
Makes 15 pounds of batter: 3 each 4-inch half hotel pans, or about 48 timbales

1-1/2 quarts water
2 quarts whole milk
2 Tbsp. kosher salt
4 cups fine-ground cornmeal
4 oz. cold butter, cut in small chunks
14 large eggs, beaten
2 lb. fresh or frozen corn kernels
8 oz. (about 2 cups) cheddar cheese, shredded
8 oz. (about 1-1/2 cups) coarse-chopped roasted red pepper
1/4 cup coarse-chopped fresh basil
4 oz. (about 3/4 cup) diced canned pickled jalapeños
2 1/2 lb. Alaska Surimi Seafood (Imitation Crab)

Bring water, milk and salt to a boil in a large pot. As soon as it boils, sprinkle in cornmeal, whisking constantly. When mixture begins to thicken, use a large spoon to continue stirring. Stir until cornmeal is cooked and mixture is thickened. Remove from heat and beat in butter. Allow to cool until slightly warm, about 10 to 15 minutes, depending upon batch size. Beat in eggs. Fold in corn, cheese, red pepper, basil, jalapeños and Alaska Surimi Seafood.

To make timbales: Note: You can make these in 4-oz. aluminum disposable cups or in muffin tins. Heavily spray containers with pan spray and place one #8 scoop batter (about 4 to 5 oz.) into each. Bake in 350°F convection oven, FAN ON, for 20 to 30 minutes or until set, rotating pan halfway through baking time. (Baking in heavy-duty muffin tins may take up to 35 minutes.)

To bake in hotel pans: Heavily spray 4-inch half hotel pans with pan spray. Note: Do not bake in larger pans! Scale batter into pans, 5 lb. per pan. Bake in 350°F convection oven, FAN ON, about 25 minutes or until set, rotating pan halfway through baking time.

Nutrients per serving (1 timbale): 160 calories, 7g total fat, 3.5g saturated fat, 40% calories from fat, 83mg cholesterol, 9g protein, 15g carbohydrate, 2g fiber, 378mg sodium, 96mg calcium, and 170mg omega-3 fatty acids.