

Caramelized Onion and Chipotle Cornbread Dressing

Courtesy of Delamater's

Ingredients

Standard cornbread recipe or boxed mix such as Martha White Cornbread Mix (Regular Size)

(If using mix, see added ingredients such as milk, egg, and oil.)

Three chopped chipotle peppers from can with adobo sauce

1/2 cup fresh cooked corn, or frozen corn, thawed

Two chopped medium onions

Two tablespoons chopped fresh sage

1 egg

1/4 cup heavy cream

1/4 cup chicken broth

Begin by making cornbread from scratch or use a basic cornbread mix. Before cooking, add 1/2 cup corn and three chopped chipotle peppers. Bake, then let cool before crumbling into a bowl.

To crumbled cornbread, add the following:
two chopped onions which have been lightly caramelized in a bit of oil and two tablespoons of chopped fresh sage.

In a separate bowl, whisk one egg, 1/4 cup heavy cream and 1/4 cup chicken broth.

Combine the liquid and dry ingredients and pour into a greased 9 x 13 inch baking dish. Bake at 375 degrees for 30-35 minutes.

Enjoy.

Delamater's Restaurant is located in one of four structures in downtown Newberry listed on the National Register of Historic Places. Originally the Bank of Newberry, its vault is now in use as the restaurant's wine cellar. Three doors down from the Newberry Opera House, the restaurant provides before and after dinner dining for Opera House events and is open for lunch and dinner, Monday – Saturday.

Chef Brandon Draeger and staff invite you to join them for a casual fine dining experience that features seasonal dishes and regional favorites, with roots in Southern cooking. Chef Draegar received his degree in Culinary Arts from the Art Institute of Atlanta.

Delamater's
Casual fine dining
1117 Boyce Street
Newberry, SC 29108
(three doors down from the Newberry Opera House.)
803.276.3555.

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