



AMERICAN QUEEN VOYAGES™

Natchez, Mississippi

Corn Pudding Stuffed with Mustard Greens

by Chef Regina Charboneau, Culinary Ambassador

Cornbread dressing is a must wherever you are on the lower Mississippi. Stuffing it with Greens is so Natchez! I love this recipe because it's perfect for a smaller crowd for Holidays. Individual servings make serving easier. It also keeps us from coming back for seconds which is hard to avoid!

SERVES 8

- ¼ lbs butter
- 1 cup diced onion
- 1 cup diced celery
- ½ cup diced red pepper
- 2 tablespoon garlic
- ⅛ teaspoon sage
- ⅛ teaspoon basil
- ⅛ teaspoon black pepper
- ⅛ teaspoon crushed red pepper
- 3 cups crumbled cornbread
- 1 cup cream
- 4 eggs
- 2 cups cooked mustard greens



1. You will need 8 buttered ceramic custard cups or baking dish.
2. Preheat oven to 350 degrees.
3. In a large sauté pan melt butter, add onion, celery, bell pepper and cook until soft.
4. Add garlic, sage, basil, black pepper, crushed red pepper. Cook for one minute more.
5. Remove from heat and pour into a large mixing bowl. Add crumbled cornbread and stir. Add in cream.
6. In small bowl beat eggs well before adding to cornbread mixture.
7. Stir eggs in and make sure mixture is well mixed.
8. Fill buttered baking dishes half full with corn pudding mixture.
9. Then put two tablespoons of cooked chopped mustard greens.
10. Add more corn pudding mixture but do not fill to the top.
11. Place in baking dish with ½ inch of water, cover with foil and bake at 350 degrees for 50-60 minutes. Should be firm to the touch in the middle of each dish.
12. For individual servings, these may be made ahead and re-heated.