

BRIAN'S JALAPEÑO GRITS BISCUOTTI

MAKES: 1 loaf

PREP TIME: 20 mins

COOK TIME: 55 mins

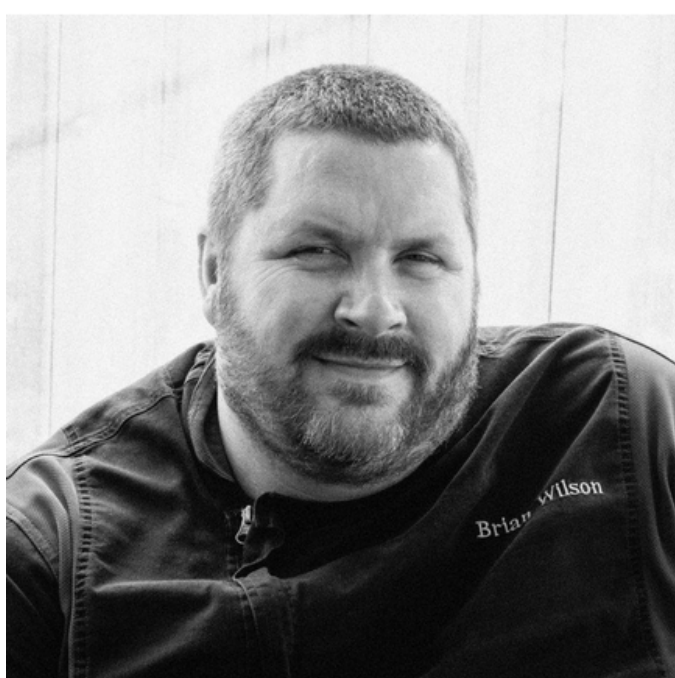
INGREDIENTS

- 1 and 1/4 cups all-purpose flour
- 1 and 1/4 cups Blue Clarage Corn Grits
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 6 tablespoons unsalted butter, softened
- 1/2 cup granulated sugar
- 2 large eggs
- 3/4 cup frozen corn, thawed
- 1 jalapeño, seeded and finely chopped
- honey butter for serving



MEET THE CHEF

Chef Brian Wilson started Food Eaze, a meal-delivery, retail, and catering business, in response to COVID when restaurants and catering businesses were shut down. "I wanted to provide restaurant quality food to people even though they could not go out, as well as keeping up with my craft." Brian's cooking leans on his childhood memories from his Grandma cooking for their large family on their Kansas farm and growing up in Texas, experiencing the amazing flavors of Tex-Mex and BBQ. Brian graduated from The Culinary Institute of America in Hyde Park, NY in 2001. He also studied in Atlanta, GA with an externship at Atlanta Fish Market and Brasserie Le Coze. Since then he has been Sous Chef and Executive Chef for a handful of Cameron Mitchell Restaurants (Cap City, Ocean Club, Cameron's, Martini's Downtown), and held Senior Development Chef positions at Bob Evans Farms and Red Lobster. Brian resides in Hilliard, OH with his amazing wife Felicia and their three children (Ryder, Roman, and Violet).



DIRECTIONS

Preheat oven to 350°F. Line a baking sheet with parchment paper and set aside. In a medium bowl, whisk together the flour, cornmeal, baking powder, salt and black pepper. In a separate bowl, cream together the butter and sugar until light and fluffy. Add in the eggs, one at a time, beating well after each addition. Stir in the dry ingredients until well-combined. Fold in the corn and jalapeño. Transfer the mixture to the prepared baking sheet. Using floured hands, form into a log that is roughly 14 by 3 1/2 inches. Bake until firm, lightly golden brown, and slightly cracked on top, 30 to 35 minutes. Remove from the oven and let cool for 15 minutes. Carefully transfer the log to a cutting board. Use a very sharp serrated knife, cut on a slightly diagonal into 1/2-inch thick slices. Arrange on the baking sheet, close together. Bake the biscotti for 10 minutes. Remove from the oven and carefully flip each over. Return to the oven and bake for 10 minutes longer. Allow to cool on the baking sheet for 10 minutes before transferring to a wire rack to cool completely. They will crisp up and dry out slightly as they cool. Serve with honey butter or as a side with chili.

MEET THE GRAIN

Blue Clarage is a solid blue, open pollinated dent corn. The earliest records for Blue Clarage date to 1920. It was extensively grown in central Ohio between the 1930's and the 1950's. When ground into cornmeal and grits it is speckled blue and white, and when cooked it takes on a purplish hue. This variety is sweeter than most other dent corns. Dent corn is the most common type of corn grown in the US and is named that due to the noticeable dents on the top of each kernel.

