

CHEF BRUCE BROWN

Cornbread Salad

Shopping List:

- 6 8 cups cold, leftover cornbread cubes
- 1 cup onion, diced
- 1 cup poblano pepper, seeded and diced
- 1¹/₂ cups red beans, drained
- 2 cups tomatoes, seeded and diced
- 1¹/₂ cups shoepeg corn
- 1 cups bacon, crispy and crumbled
- $1\frac{1}{2}$ cups cheddar cheese, shredded
- 1 cup mayonnaise
- 1 cup sour cream
- 4 Tbsp cider vinegar
- 1 Tbsp dried parsley (or 3T fresh parsley, minced)
- 2 tsp garlic powder

Cooking Instructions:

In large mixing bowl, lightly toss the first eight ingredients together. Set aside. In smaller mixing bowl, whisk together the mayo, sour cream, vinegar, parsley and garlic powder until smooth. Fold the dressing into the large bowl of dry ingredients. Transfer to serving bowl, cover and refrigerate until serving time.