**Southern Style Potato Spiked Spoon Bread**

**Photo:**



**Description:** Soft and luscious cornmeal and shredded potatoes baked into a soft pudding and served with sour cream.

**Servings:** 24

**Preparation Time:** 15 minutes

**Cooking Time:** 30 minutes

**Total Time:** 45 minutes

**Potato Type:** Dehydrated Potato Shreds

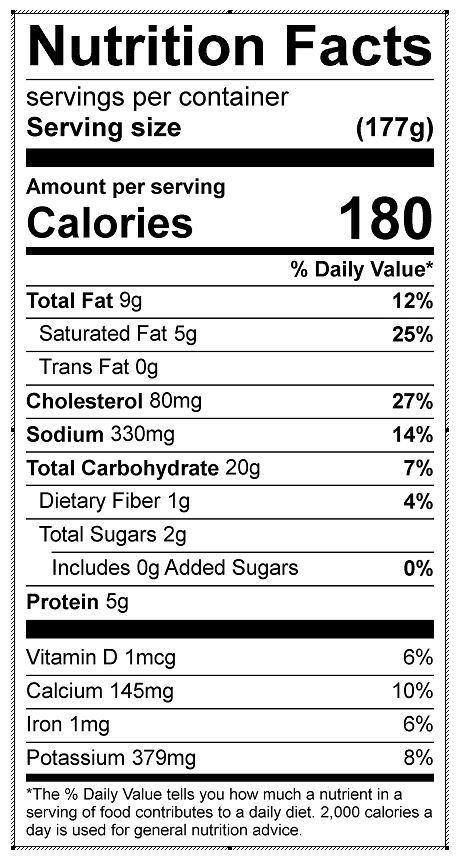
**Course:** Side Dish, BBQ, Southern

**Ingredients**

* 3 cups Finely Ground Yellow Cornmeal
* 1 tablespoon Kosher Salt
* 1 quart Boiling Water
* ¾ cup Unsalted Butter, melted
* 8 each Large Eggs
* 1 quart Whole Milk
* 3 tablespoons Baking Powder
* 3 cups Dehydrated Shredded Potatoes
* 5 cups Boiling Water
* 1-1/2 cups Sour Cream (Optional)

**Preparation**

1. Preheat the oven to 350 °F.
2. Spray a baking dish with non-stick spray or lightly rub the dish with butter.
3. Combine the cornmeal with the salt.
4. Slowly add the boiling water to the cornmeal while whisking to ensure there aren’t any lumps, then allow the mixture to cool for 7-10 minutes.
5. Whisk the milk into the cornmeal mixture.
6. In a small bowl, beat the eggs very well and add them to the cornmeal mixture along with the baking powder.
7. In a larger bowl, add the shredded potatoes and cover them with the boiling water. Allow the potatoes to sit for 8-10 minutes to rehydrate.
8. Drain the potatoes very well and gently fold them into the cornmeal mixture.
9. Transfer the mix into the lightly greased baking dish from step 2.
10. Bake the spoonbread at 350 °F for 35 minutes or until the mixture is set and lightly brown on top.
11. Serve the spoonbread with sour cream. Enjoy!

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Vitamin C: 0 mg