

Sweet Corn Tomatillo

Servings : 12

Amount	Measure	Ingredient - Preparation Method
5	tablespoons	butter - softened
1/4	cup	masa harina
1/3	cup	sugar
2	cups	corn kernels
1/2	cup	water
1/2	cup	cornmeal
1	teaspoon	baking powder
1/2	teaspoon	salt
2	tablespoons	milk
1	teaspoon	milk

In a small bowl, mix butter, masa, and sugar using an electric mixer until light and fluffy, about 1 minute.

Blend half the corn kernels with the water in a blender until smooth. Combine this with the butter mixture, stirring well. Add the remaining corn kernels, cornmeal, baking powder, salt and milk and mix well.

Bring a medium saucepan of water to a boil. Pour the corn mixture into an 8 inch square baking dish. Tightly cover with plastic wrap and set atop the saucepan of boiling water. Keep pan tightly wrapped and steam for 50 minutes to 1 hour until a toothpick comes out clean.