

# TASTE

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## Peppers enliven Achiote's cornbread

**Dear Pat:** The cornbread that is being served at Achiote at the new Grand Hyatt downtown is wonderful. It's also a beautiful color, with green jalapeño and red pimento in the yellow cornbread.

I'd love to have the recipe. It would be a great way to get the word out about the new restaurant, so maybe the chef will share? Thanks for trying.

— M.S.

**Dear M.S.:** No arm-twisting required. Grand Hyatt's executive chef Jeffrey Axell is always forthcoming when it comes to sharing his recipes.



**PAT MOZERSKY**

**CHEFS' SECRETS**

This cornbread is NOT your grandmother's cornbread. It boasts the bold flavors of the Southwest, and it's both delicious and inventive.

In addition to the colorful, spicy bits of jalapeño and red pepper dot-

ting the bread, Axell purées fresh cilantro with a portion of the batter and creates a beautiful marbled effect that also delivers that distinct herbal note of cilantro. Truly a show-stopper.

The recipe is large, but the cornbread freezes well, and it's always great to have one stowed away for another day.

The Achiote River Café and Bar, Grand Hyatt Hotel, is at 600 E. Market St.

*Pat Mozersky is a freelance writer for the Express-News. Chefs' Secrets appears Wednesdays in Taste.*

### GRAND HYATT'S ACHIOTE CORNBREAD

1 pound (4 sticks) butter, at room temperature  
1 pound (2½ cups) sugar  
9 large eggs  
14 ounces (3 cups) cornmeal  
13 ounces (scant 3 cups) cake flour

2 tablespoons baking powder  
4 cups sour cream  
2 cups diced green chiles, such as jalapeño (fresh or bottled)  
2 cups diced red pimentos (canned or bottled)

1 tablespoon salt  
¼ teaspoon cayenne pepper  
¼ teaspoon red chile flakes  
1 bunch fresh cilantro, washed, dried and large stems removed

Preheat oven to 350 degrees.

Mix butter and sugar in a mixer until light and fluffy. Add eggs a little at a time while mixer is on low speed.

Sift together cornmeal, cake flour and baking powder. Mix in sour cream, then add dry ingredients and mix for 30 seconds. Add green and red chiles, salt, cayenne and red chile flakes; mix for an additional minute.

Remove one third of the batter and purée with the cilantro in a blender.

Spray two (9-inch) cake pans or two 9-by-5-inch loaf pans with non-stick spray. (You can also prepare muffin pans for a yield of 48 muffins) Spoon in some of the plain batter, then pour in some of the green batter and drag a knife

across back and forth to create a marbled effect. Top it with remaining plain batter.

Bake until the center feels firm, the edges are beginning to brown, or a knife inserted in the middle comes out clean, approximately 40 minutes for the cakes, 50 minutes for the loaves, and about 25 minutes for the muffins. Recipe can be halved.

Makes 2 rounds, or two loaves, or 48 muffins.  
Approximate nutritional values per muffin: 210 calories (50 percent calories from fat), 3 g protein, 24 g carbohydrate, 11 g sugar, 1 g dietary fiber, 12 g fat, 75 mg cholesterol, 400 mg sodium.

Source: Achiote River Café and Bar