

## Smoky California Wild Rice Cornbread

*Created by Corporate Chef Connie Deady  
Santa Monica, California  
2nd place winner in Sides division*

### **Ingredients:**

1 cup cornmeal  
1 cup all-purpose flour  
4 tablespoons sugar  
4 teaspoons baking powder  
1/4 teaspoon smoked paprika  
1 cup milk  
1/4 cup vegetable oil  
1 large egg  
1 cup **cooked** California wild rice



### **Cooking Instructions:**

Preheat oven to 425°. Spray an (11x7-inch) baking pan with nonstick cooking spray.

In a medium bowl, sift together cornmeal, flour, sugar, baking powder, and paprika.

In a separate medium bowl, combine milk, oil, and egg.

Add cornmeal mixture and cooked California wild rice; stirring just until dry ingredients are moistened.

Pour into prepared pan, and bake for 15 to 18 minutes, or until a wooden pick inserted in center comes out clean.

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~ Recipe makes 4-6 Servings ~

"It (California Wild Rice) can add flavor, texture and color in a variety of ways. I use it in Pilaf for that extra color and nutty flavor. Also in stuffing's, pancakes, salads and now even bread!"

~ Chef Connie Deady~

