

## New Orleans Beer And Jalapeno Cornbread

A few years ago I went to New Orleans basicly to eat, and although I loved the food in New Orleans the one thing that stuck out was the beer and jalapeno cornbread!

I have tried so many times to recreate that New Orleans beer and jalapeno cornbread and this is as close as I could get,

I swear I gained 20 pounds from cornbread alone! (and it was worth it)

I highly recommend a visit to New Orleans if you have not been, it is full of life, food, music, entertainment and amazing homes.

I had my first piece of Cornbread in a tiny hole in the wall bar, it was cooked in a cast iron pan and looked pretty average actually. The only reason I ordered it was I have always heard about how amazing cornbread is, and that was that served on a plate with a bit of butter and I have been chasing it ever since.

I'm a firm believer that travel is not fulfilling if you're not immersing yourself in the local foods and cultures , some foods you will hate and some foods you will love but at the end of it you will have created new tastes and memories to bring home.

I make this with only fresh corn as the taste is so much better but in a pinch frozen will do just fine.

And for the spice lovers, adding fresh chopped chillies is the way to go along with the pickled jalapenos.

Try this with my [fresh corn chowder](#) you will not be disappointed !

## New Orleans Cornbread With Beer And Jalapenos

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New Orleans Style Beer And Jalapeno Cornbread

**Prep Time:** 20 minutes

**Cooking Time:** 60 minutes

**Total Time:** 80 minutes

### Recipe Ingredients

- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon brown sugar
- 1 teaspoon salt
- 12 ounces beer (not Light Beer)

- 1 1/2 cups fresh or frozen corn kernels, thawed if frozen
- 1/2 cup coarsely chopped pickled jalapeños
- 1/2 stick unsalted butter , melted, plus more for coating the pan

## Recipe Instructions

1. Heat the oven to 325°F and place rack in the middle Generously coat 9-by-5-inch loaf pan with butter
2. Whisk the flour, baking powder, sugar, and salt together in a large bowl until aerated
3. make sure any large lumps are broken up
4. Add the beer, corn, jalapeños, and 3 tablespoons of the melted butter to the flour mixture.
5. Stir until the flour is incorporated without over mixing (the batter will be very thick)
6. Using a rubber spatula, push the batter into the prepared pan pushing it into the corners and smoothing the top
7. Drizzle the top with the remaining tablespoon of butter.
8. Bake until light golden brown
9. about 60 to 65 minutes
10. (put toothpick in middle and if it comes out clean then you're good to go)
11. Let it cool for at least 30 minutes more before slicing.
- 12.

## Recipe Notes

1. \* adding fresh chopped chillies for more of a kick is great

Recipe Credit: jennifer rice