Pinole recipes

The mission of Native Seeds/SEARCH (Southwestern Endangered Aridland Resources Clearing House) is to conserve, distribute, and document the adapted and diverse varieties of agricultural seeds, their wild relatives and the role these seeds play in cultures of the American Southwest and Northwest Mexico.

Pinole Corn Bread

Batter:
1 ½ cup creamed corn
½ cup pinole
½ cup flour
½ cup buttermilk
½ cup melted butter
½ — 1 medium onion, chopped
2 eggs
½ teaspoon baking soda

1 ½ — 2 cups cheddar cheese
4 — 5 fresh green chiles, finely chopped, or one 4 oz. can of diced green chiles

Mix corn through baking soda well. Turn ½ batter into greased 8” or 9” pan. Sprinkle with ½ cheese, the chiles, then rest of cheese. Top with remaining batter. Bake 1 hour at 350 degrees. Let cool 15 minutes. Cut into squares.

Pinole Yeast Bread

3 cups whole wheat flour
3—4 cups unbleached white flour
1 ¼ cup pinole
2 teaspoon salt
2 packages dry yeast
1/3 cup oil
2 ¼ cup very warm water
2/3 cup molasses

In large bowl mix 2 ½ cup white flour, pinole, salt, and undissolved dry yeast. Add oil. Gradually add water and molasses and beat two minutes. Add ½ cup whole wheat flour beating 2 minutes more. Stir in rest of whole wheat flour and enough while flour to make a stiff dough. Turn out onto lightly floured board; knead until Smooth and elastic about 8—10 minutes. Cover; let rest 20 minutes. Divide in half, shape into 2 loaves and place in greased 9x5 inch loaf pans. Cover, let rise in warm place, until doubled in bulk, about 45 minutes. Bake 35 minutes at 375 degrees or until done. Remove from pans and cool on wire racks.

Pinole Pudding

1/3 cup sugar
¼ cup cornstarch
3 Tablespoons pinole
2 ¾ cups milk
2 Tablespoons butter
1 teaspoon vanilla


Pinole Bars

1 cup butter
1 cup sugar
2 large eggs
½ cup pinole
1 cup flour

Cream butter and sugar. Beat in eggs, then pinole. Stir in flour just until mixed. Spread in greased 9x13” pan. Bake 15—20 minutes at 375 degrees.