



## Harissa Spiced Fried Cornbread Bites

### Ingredients:

- 2 cups YPL Thaw & Serve Cornbread, cubed
- 2 Tbsp. McCormick Harissa Spice Blend

### Instructions:

- Unwrap overwrap on defrosted cornbread, remove from packaging. Cube to desired size.
- In a 365 degree fryer, submerge the cornbread cubes for 1 min 30 seconds – 3 min to achieve desired doneness.
- Liberally toss in McCormick Harissa Spice Blend.
- Serve immediately.

### Variations:

Works well with any spice blend such as Old Bay, Sriracha, BBQ spice; Garlic Parmesan. Try different shapes of cornbread fried as well, cooking times will vary on the size piece being fried.

Suggested pairings: Harissa spiced cornbread pairs well with a cooling dipping sauce such as a cucumber lime crème or a cilantro crema.