



MEXICAN CORNBREAD

From the kitchen of Mom Dudley

Ingredients:

- 1 2/3 cups Yellow Cornmeal
- 1 1/4 cups Sweet Milk
- 1 8oz Cream Style Corn
- 1/4 cup Bacon Drippings
- 1 large Onion, chopped
- 2 Eggs, slightly beaten
- 3 Tbsp Tony Chachere's Creole Seasoning
- 3 Tbsp Baking Powder
- 1/2 lb Cheddar Cheese, grated
- 2 or More Jalapeno Peppers, finely chopped

Directions:

- In a medium bowl, combine ingredients and stir well. Set aside.
- Coat a cast iron skillet with cooking spray. Pour the mixture into the skillet.
- Bake in 350 degree oven for 45 minutes. To turn top golden brown, increase temperature to broil for 2-3 minutes. Remove from heat and serve.