

Ann's Mexican Cornbread

Here's a quick alternative to traditional cornbread that offers some cheesy flavor and a little KICK. This pairs well with Taco Soup, Cold Bustin' Black Bean N Ham Soup, or any soup with a Southwestern flair.

- 3 cups self-rising corn meal
- 3 Tablespoons sugar
- 1 Tablespoon salt
- 1 ½ cups graded sharp cheddar cheese
- ¾ cup oil
- 1 large onion, chopped
- 1 ½ cups milk
- 3 eggs, beaten
- 1 can yellow cream style corn
- 3 eggs, beaten
- 2 4 oz cans chili peppers (El Paso brand) or 2 jalapeno peppers seeded and finely chopped



Mix above well. Cover the bottom of 2 cast iron skillet with bacon drippings or oil while oven preheats to 400 degrees. Bake cornbread for 30-40 minutes. Serve Hot!