

Tex-Mex Cornbread

1 can cream-style corn

2 well beaten eggs

1 cup milk

1/2 teaspoon baking soda

3/4 teaspoon salt

1 cup yellow cornmeal plus some to sprinkle in skillet

1/3 Cup oil

1/2 pound ground beef

1 large onion finely chopped

1/2 pound cheddar cheese grated

3 large deseeded and sliced jalapenos (optional)

Preheat oven to 350 degrees.

Mix in a medium sized bowl cream-style corn, eggs, milk, baking soda, salt, cornmeal, and oil. Set aside.

Saute ground meat until cooked through. Drain on paper towel to reduce fat.

Place in a separate mounds: onion, cheddar cheese, and jalapenos.

Grease a large cast iron skillet. Carefully heat the skillet and then sprinkle a very thin layer of corn meal in skillet. Let the cornmeal brown slightly.

Carefully pour 1/2 of the batter in skillet.

Sprinkle cheese evenly over batter, then the meat, onion and finally peppers.

Pour remaining batter on top. You can garnish with an additional sliced jalapeno if desired.

Bake 45-50 minutes at 350 or until knife comes out mostly clean.