

## Jalapeno Cornbread

½ cup milk  
½ cup buttermilk (1 tablespoon  
vinegar the rest milk to fill a ½  
cup)  
1 large egg  
2 tablespoons vegetable oil  
1tablespoon granulated sugar  
2 teaspoons baking powder

½ teaspoon salt  
1 cup cornmeal  
½ cup all-purpose flour  
2 tablespoons pimento  
2 tablespoons minced jalapeño  
2 tablespoons corn

Heat oven to 425 degrees Fahrenheit.

In medium bowl whisk together milk, buttermilk, egg, oil, sugar, baking powder, & salt. Add cornmeal and flour. Mix. Fold in pimento, minced jalapeño & corn. Pour into a greased pan. Bake 20 to 25 minutes.

Andrew Childress

Grain

Junior Division