

Appetizers & Beverages

Appetizers

BEEFY JALAPEÑO CORNBREAD

Vickie Duncan

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| 1 c. yellow corn meal | 1 can cream style corn |
| 1 c. milk | 1 lb. ground beef |
| 2 eggs, beaten | 1 lb. cheddar cheese, shredded |
| 1 tsp. salt | 1 chopped onion |
| 1/2 tsp. baking soda | 1 or 2 jalapeño peppers |
| 1/2 c. bacon drippings or oil | |

Combine cornmeal, milk, eggs, salt, baking soda, bacon drippings and corn in a mixing bowl. Blend well and set aside. Sauté ground beef until lightly browned; drain and set aside. Pour half of cornmeal batter into greased 9 x 13-inch pan. Sprinkle with cheese. Crumble beef over cheese and sprinkle with onion and peppers. Pour remaining batter over top. Bake at 350° for 50 minutes.

CHILI CHEESE RO TEL DIP
