



## Breads, Rolls & Pastries

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### MEXICAN JALAPENO CORN BREAD

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Roy McCurdy, Sr.

1 lb. ground beef	2 eggs, slightly beaten
1 c. corn meal	1 c. milk
1/2 c. cooking oil	1/2 tsp. soda
1/2 tsp. salt	1 large onion, chopped fine
1 (No. 2) can cream style corn	1/2 lb. grated cheddar cheese
Chopped jalapeno peppers (as desired)	

Saute meat until brown. Remove from skillet and drain. Beat eggs. Add corn meal, milk, oil, soda, salt, and corn. Mix well. Select a heavy deep iron skillet that can be placed in the oven. Heat the skillet until hot. (Slightly grease before heating the skillet). Place half the corn bread mixture in skillet. Add the browned meat, onion, cheese, and peppers. Top with the remaining corn bread mixture. Bake at 375° for one hour. Place on wet towel for 15 minutes to prevent sticking. Serve with green salad.

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### HOMEMADE YEAST ROLLS

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1 qt. sweet milk	2 pkg. Rapid Rise yeast®
1 c. shortening	6 to 8 c. flour
1 c. sugar	

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