
MEXICAN CORNBREAD WITH MEAT

1 c. corn meal	1 lb. ground meat
1 c. sweet milk	1 lb. cheese, grated
2 eggs	1 lg. onion, chopped
¾ tsp. salt	2 jalapeño peppers, chopped (more to make hotter)
½ tsp. soda	
1 lg. can cream-style corn	

Mix meal, milk, eggs, salt, soda and corn. Sauté ground meat, drain and add chopped onions and peppers. Pour half of batter in greased and heated skillet, sprinkle ground meat mixture over that. Sprinkle cheese over that, then pour remainder of batter on top. Bake at 350° for 45 minutes.

Rita Brantley Rinehart

MEAT PIE

1 lb. hamburger	1 chopped onion
1 lb. ground sausage (Jimmy Dean hot)	16 oz. Cheez Whiz or Velveeta
1 chopped bell pepper	1 can cream of chicken soup
	2 deep-dish pie crusts

Brown meat, mix in all ingredients. Pour into pie shells and bake at 400° until crust is browned. Makes 2 pies. Yield: 8-10 servings.

Kim Dartlon Brantley

SAVORY STUFFED BELL PEPPERS

1 lb. ground beef	1 c. cooked rice
¼ c. chopped onion	¼ c. A.1. steak sauce
1 (12-oz.) can whole kernel corn, drained	¼ tsp. black pepper
1 (8-oz.) can tomato sauce	6 lg. green peppers

In a skillet over medium heat, brown meat and cook onions until done. Pour off drippings. Stir in corn, tomato sauce, rice, steak sauce and pepper. Set aside. Cut tops off peppers and remove seeds. Spoon meat mixture into peppers. Arrange in 9 x 9 x 2-inch baking pan. Bake at 350° for 30-35 minutes or until peppers are done. Makes 6 servings.

Mary Ann Brantley Jones