



Mexican Cornbread

From the Kitchen of Jody Bugg

INGREDIENTS

- 1/2 lb. Butter (2 - CUBES)*
- 1 - Cup Sugar*
- 4 - Eggs*
- 1 - 16 oz Can Cream Style Corn*
- 1 - 4 oz Can Diced ORTEGA Green Chilies*
- 1 - Cup Shredded Cheddar Cheese*
- 1 - Cup Shredded Jack Cheese*
- 1 - Cup Corn Meal*
- 1 - Cup Flour*
- 1 - Tsp Salt*
- 4 - Tsp Baking Powder*

DIRECTIONS;

COMBINE CORNMEAL FLOUR SALT AND BAKING POWDER IN SMALL BOWL AND SET ASSIDE

CREAM BUTTER AND SUGAR. ADD EGGS 1 @ A TIME. ADD CORN, DICED ORTEGA GREEN CHILIES, CHEESES STIRRING MIXTURE AFTER EACH NEW INGREDIENT IS ADDED.

COMBINE DRY INGREDIENT INTO MOIST INGREDIENTS ADDING A LITTLE AT A TIME UNTIL ALL INGREDIENTS ARE WELL BLENDED.

PLACE MIXTURE INTO A 9" X 12" PAN.

BAKE @ 300 FOR 1 - HOUR OR UNTIL TOOTH PICK COMES OUT CLEAN.*