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Mom's Red Kitchen

Jalapeño Cornbread

2 cups cornmeal (I prefer yellow, but white cornmeal works, too.)
1 cup flour
1 tbsp. salt
3 tbsp. baking powder
2 eggs
¼ canola cup oil
1 ½ cups milk
1 medium onion, diced
1 cup cream-style corn
2 or 3 chopped jalapeños
1 chopped red bell pepper
2 cups grated cheddar or Monterey Jack cheese
Canola baking oil spray

Pre-heat oven to 420°. Mix cornmeal, flour, salt and baking powder in a medium sized mixing bowl. In a small bowl, mix eggs, oil, milk, and cream-style corn and stir well. Pour the liquid mixture into the dry mixture and stir just until moistened well. If the mixture is too moist, add flour 1 tbsp. at a time until it has a good batter consistency. Fold peppers, onion, and cheese into the batter. Spray a 10" iron skillet or 10" pan with the canola oil spray. Pour batter into pan and spread to cover bottom evenly—be sure not to touch sides or bottom, as this may cause bread to stick in the pan. Bake at 420° about 20 minutes or until the top is golden brown and the center is done. Test with a sharp knife or toothpick, if necessary.

Please visit again soon!

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